



USANA

USANA PINOT GRIS

Vintage: 2017

Cultivar: Pinot Gris (100%)

Wine of Origin: Stellenbosch (South Africa)

In the Vineyards: Our grapes come from the region of Stellenbosch in South Africa. All the vineyards were trellised. All grapes are harvested by hand in individual bins in optimal conditions to ensure true quality from beginning to end. The wine is transported in half ton bins to the cellar.

In the Cellar: We do whole bunch press and the wine was left to settle over night. The wine was naturally fermented using wild yeast found on the grapes and in the atmosphere. The wine spent an extend amount of time on the lees (6 months) in stainless steal tanks with occasional batonage. 10% was aged for 4 months in old French oak barrels. Then barrels and the tank were blended and later racked off the fine lees.

Tasting Notes: The Usana Pinot Gris is crisp and refreshing, displaying hints of green apple, pear, a sweet honeydew melon and a fresh, flinty edge. A smooth, subtly silk-like overtone leaves a distinctive impression on the palate.

Analysis: Alcohol: 12.5 %; Residual Sugar: 2.9 g/l; Total acidity: 4.9 g/l; pH: 3.42

Aging Potential: This wine is drinking superbly at the moment and will be for the next 2 – 3 years.

Serving suggestions: This wine is ideally paired with seafood, chicken, pasta and vegetarian dishes. Be adventurous and pair with food with a hint of spice. It is perfect for enjoying hot summer afternoons in the company of close family and great friends.

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