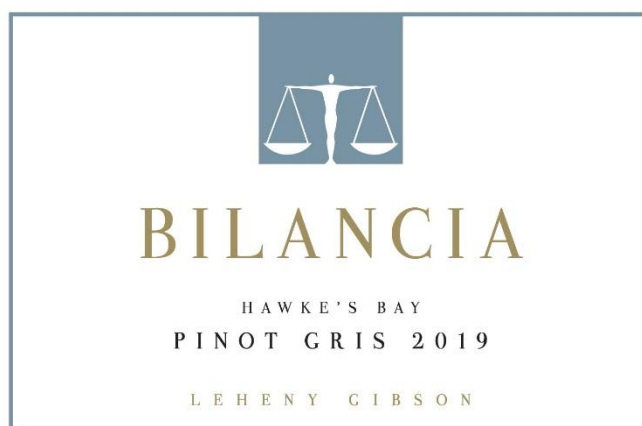


# BILANCIA

**bi'lancia** *Italian. (be-larn-cha) balance, harmony and equilibrium; the scales, of the zodiac (libra).*



Pear and floral aromatics and full, ripe palate. This is how Pinot Gris should be.

The 2019 Pinot Gris fruit was harvested in ideal condition. Pressed, cold settled and racked before slow fermentation in very old barriques. Slow fermentation assists in the retention of the often-subtle varietal fruit characters of Pinot Gris. The barrel fermentation is not meant to add oak character but rather, add further to the texture.

Aromas of floral and fruit with a rich, textural and full palate, important characters for Pinot Gris, building from great fruit quality and attention to balance during winemaking. The wine is dry, the weight of the fruit carries the palate.

Enjoy the 2019 Pinot Gris on release but also be rewarded after a few years cellaring. This wine will continue to develop for 4 - 6 years.

## **Bilancia**

P O Box 2508 STORTFORD LODGE, HASTINGS, 4153, HAWKES BAY  
Tel/Fax: 06 844 4301, E-mail [bilancia@xtra.co.nz](mailto:bilancia@xtra.co.nz)

