

Pinot Gris

2025 | BANNOCKBURN

mora
CENTRAL OTAGO

Pure
Pear
Textural

Vintage Notes

The season began with a significant frost event that naturally reduced yields and concentrated flavours, followed by early-spring rainfall that supported healthy canopy growth and an ideal, uniform flowering. Warm, dry conditions in the second half of the season provided excellent ripening, and harvest began on 12 March with sparkling fruit before progressing steadily across our six sites. Careful timing and vineyard attention ensured optimal flavour development, vibrant aromatics and balanced acidity, resulting in wines that reflect the elegance and freshness of Central Otago.

Winemakers Notes

The 2025 Mora Pinot Gris is beautifully expressive. Delicate floral rose petal aromas alongside ginger, pear and nutmeg with subtle threads of aniseed and fennel. The palate opens with a burst of yuzu followed by ripe white stone fruit, combined with fresh alpine crunchy pear. Orange blossom weaves through the mid-palate adding elegance and lift. This wine is pure, refreshing, with a lightly textural. Perfect for enjoying now or pairing with a wide range of foods, such as seafood, lighter proteins, vegetarian dishes and spiced dishes.

Technical Notes

Composition: 100% Pinot Gris

Vineyard: Felton Terraces, Bannockburn

Vineyard Aspect: Northwest sloping

Row Orientation: East-West (Felton Terraces)

Soil: Weakly structured light alluvial soils overlaying schist rock

Vinification

Handpicked, whole bunch pressed, cold settled. Clean racked into stainless steel. Inoculated with cool fermentation to retain fruit characters and fermented to a perfect balance. Aged in tank for 5 months on lees before bottling.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	TA	pH	RS	Alc
<i>Felton Terraces</i>	<i>13 April</i> <i>2025</i>	<i>25 November</i> <i>2025</i>	<i>252 x 96 cases</i>	<i>5.5</i>	<i>3.25</i>	<i>2.5</i>	<i>13.9%</i>

Central Otago Interludes

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