



# SILENI

## ESTATES

WINE THAT LOVES COMPANY

- BEST VALUE* – *Winestate, Australia, 2017*  
*5 STARS* – *Sam Kim, New Zealand, 2016*  
*4 STARS* – *Winestate, Australia, 2017*

"Intense aromatics of pear and peach with a hint of spice. These ripe characters flow onto the palate which is weighty and concentrated showing a nice acid balance, with purity and depth. Enjoy with grilled chicken, duck confit or lightly spiced Asian cuisine."

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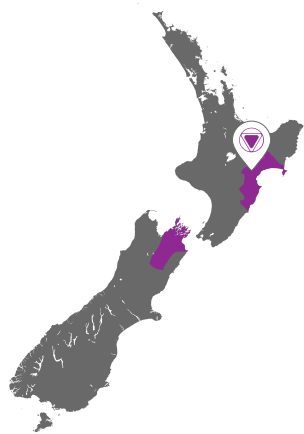
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WINE THAT LOVES COMPANY

In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction. Named in their honour, Sileni Estates produces a range of wines made to be great collaborators, with a talent for enhancing flavours and textures.

## PRIESTESS PINOT GRIS 2015

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Pinot Gris
ALCOHOL	14.0%
pH	3.47
ACIDITY	5.6g/L
RESIDUAL SUGAR	4.50g/L
BOTTLE BARCODE	9421003818132
CASE BARCODE	9421003819573 (6 bottle case)
VINEYARD	Grapes for the Priestess Pinot Gris were grown in the cooler Te Awanga and Mangatahi sub-regions, with a small portion from the warmer Bridge Pa Triangle. Soil types include clay and free-draining silt over river gravels. The combined differences in micro-climate and soil types allows us to build a wine with complexity and interest.
WINEMAKING NOTES	Fruit for this reserve wine is hand harvested and whole bunch pressed. A total of 50% of the juice was barrel fermented in old oak barrels, the remaining portion cool fermented in stainless steel tanks to maintain fruit intensity. The wine remained on gross lees for added texture for five months, before bottling.

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