



2026 10X Pinot Gris

Our Thoughts

This wine was fermented in small parcels using our tulip Italian concrete fermenters, stainless steel and oak. The wine is vibrant and bright and has a lift of honeydew melon, lemon blossom, guava and spice together with layers of texture. A great match alongside any meal.

Vintage Comment

The 2026 vintage was a season of contrasting conditions — periods of wet, dry, cold and warm weather that led to a late start and completion of harvest, the latest since 2011. The extended hang time and cool overnight temperatures provided good flavour development and acid retention. A challenging vintage, with many twists and turns, that has produced wines with great aromatics, clarity and finesse.

Harvest Date :: Yield

Hand picked 11th – 23rd March 2026 ::
3 – 6t/ha

Vineyards :: Clones

Hunts Road, Osborn, Wallis :: IV7

Baume:: pH :: TA

11.8-12.4 :: 3.20-3.30 – 7.8 - 8.5g/L

Winemaking

Various fruit parcels were picked and processed separately before fermenting in a combination of stainless steel, concrete and older barriques using wild yeast.

Maturation in concrete and French oak barrels assisted with the integration of bright primary fruit characters and savoury layers with mineral complexity and undertones.

Parcels were blended, and filtered before bottling.

Aging :: Oak

3 months :: old French barriques and concrete

Finished residual sugar :: pH :: TA

Dry :: 3.11 :: 6.8g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Production

Bottled June 2026 :: screwcap

Food Pairing

Spanner crab choux bun, diced apple, yuzu aigre-doux :: serve at 10 – 13°C

Best Drinking

2026 – 2030

