

Potager Pinot Gris 2026

Winemakers Notes

Layers of pear, apple, peach and sweet lemon blossom on the nose show fresh seasonal characters. A classic Pinot Gris palate with lovely texture and gloss balanced with freshness carrying through a long juicy mouthfeel.

— Dom Maxwell

Vineyard Information

Variety — Pinot Gris

Clonal Material — Mix of 2-15 & 2-21

Rootstock — Grafted to mix of 101-14 & Schwarzmann

Soils — 50% Sand loam with underlying clay,
50% Loess with underlying gravels

Pruning — 2-cane VSP

Winemaking Information

Harvest brix — 22.6

Wine Tech data — pH 3.40, TA 6.30 g/L, Alc 13.0%

Fermentation — 100% Inoculated fermentation in stainless steel tank

Temperature of Fermentation — 15-17 degrees C

Vessel ageing — 100% in stainless steel tank

Maturation time — Four months on full yeast lees before blending

Style — Dry



Seasonal Information — The 2026 growing season began with dry and warm conditions - setting the vines up with great flowering and crop potential. An early harvest ensued with grapes in pure condition and clean flavours.



Potager Philosophy

Inspired by the enduring tradition of the French kitchen garden, Potager is an expression of thoughtful curation and regional character. Sourced from carefully selected vineyard parcels throughout North Canterbury, each wine reflects a considered balance of place, season and craft. Guided by Dom's philosophy, Potager honours the enduring relationship between land, grower and vintage, creating wines of authenticity, depth and refinement.

Just as a potager garden provides freshness and seasonality, so too do Potager wines. Wines to be shared.