

TWO RIVERS

PHOENIX PINOT GRIS | 2026 | MARLBOROUGH

The Phoenix is an immortal bird associated with Greek mythology. Much like the phoenix, after a three year hiatus, Two Rivers Pinot Gris has arisen from the ashes and is born again.

WINEMAKER

David Clouston

VARIETIES	Pinot Gris
VINEYARDS	Brookby Hill, The Spring, and Valley East
SUB REGION	Southern Valleys
SOIL TYPE	Windblown loess over clay soils
PH	3.3
TA	6.0 g/l
RS	8 g/l
ALCOHOL	12.5%

NEW ZEALAND SUSTAINABLE WINEGROWING

Vegan

THE SEASON

The 2026 growing season in Marlborough was defined by near-perfect conditions. A warm spring delivered perfect, event flowering and the warm sunny days paired with cool nights throughout February and March created ideal ripening conditions, allowing the grapes to develop concentrated flavours while preserving freshness and vibrant acidity.

HARVEST

The fruit was hand harvested from Southern Valleys early in the morning to ensure it remained cool and retained purity.

WINEMAKING

Lightly pressed, the juice was fermented cool, predominately in stainless steel to maximise fruit purity and distinctive varietal character. The wine was then aged on light yeast lees for six months to gain complexity and increase mouthfeel.

TASTING NOTES

Golden in colour with fresh aromas of pear, toasted almonds, jasmine and a hit of nutmeg. This multi-layered Pinot Gris is opulent yet clean, bright and juicy. The wine's poised, savoury texture leads to a well-balanced, persistent and citrus laced finish.