



2024 Glow Up

Grape: Pinot Gris

Region: Maraekakaho, Hawke's Bay, Aotearoa New Zealand

Soil: Free-draining loam deposited over the centuries by the Ngaruroro River

Viticulture: Certified organic

Vintage: You couldn't ask for better weather. It was textbook. Beautiful. The kind of season you dream about as a winemaker. Spring was a bit cool and wet during flowering, leading to lower yields. Summer was warm and sunny, followed by a long dry autumn. The drought made for smaller berries and concentrated flavors, resulting in an aromatic, punchy wine.

Picked: 18th March 2024. Crushed immediately and spent the night soaking on skins, giving it its peachy hue

Fermentation: Wild and free (like me!) 50% fermented in neutral barrel at a warmer temperature to build texture and 50% in stainless steel at a cooler temperature to build aromatic intensity

Malolactic: Zero

Alcohol: 13.5%

pH: 3.67

Residual Sugar: 1.56 g/l (dry)

Aging: Old as f*ck French oak barrels and steel tank for 5 months

Fining: Lightly fined with bentonite clay for clarity

Filtration: Gently filtered for stability

Bottled: 26th August 2024

Closure: Technical Cork

Bottles: 1,752 produced (weighs 440g per bottle)

Notes: Vegan friendly. Black woman owned. Sustainably minded.

Song pairing recommendations: The wine reminds Diana of GLOWED UP by Anderson Paak and KAYTRANADA. It reminds Frank of Kickstart My Heart by Mötley Crüe.

Diana says: I've wanted to make this wine for years. I absolutely love a dry Pinot Gris with a bit of skin contact and lots of texture. Serve in a standard white wine glass, and don't drink too cold. Aromas of peach, mango, and citrus with wildflowers. Drink now and every day it feels like summer... or on days you wish it did.

Responsible Hedonist, Aotearoa New Zealand

hey@responsiblehedonist.co.nz