


MAN O' WAR
VINEYARDS



HOLYSTONE LATE HARVEST PINOT GRIS 2025

Winemaking

Vintage 2025 provided perfect conditions to produce the latest edition of Holystone, our Late Harvest Pinot Gris. A near perfect season with a long, dry autumn, cool nights and clear crisp days resulting in the slow development of flavour and accumulation of sugar into a true late harvest style.

Hand harvested from the Gorse Laneway Vineyard opposite the stunning Cactus Bay and crushed into the press for an extremely long and gentle pressing cycle. The pressed juice was clarified and fermented long and cool in stainless steel stopping naturally with plenty of residual sugar and acid.

Tasting Notes

Holystone 2025 is defined by indulgence and clarity, representing a fresh, immediately drinkable expression of a Late Harvest style of Pinot Gris.

Aromas of ripe stone fruit, citrus and soft florals are precise and inviting, with a sense of lightness that carries through to the palate.

The profile is poised and balanced offering restraint in its natural sweetness which gives brightness and flow to a clean line of citrus and mineral notes.

Finishing with length and persistence the 2025 Holystone is a wine that favours balance and drinkability over excess, and one that invites a second glass as readily as the first.

Product Details

Harvest Date: 07/05/2025

Brix @ Harvest: 28.1

T.A: 9.8 g/L pH: 2.93 R.S: 69 g/L ALC: 11.9%

Vineyards: Gorse Laneway