



PINOT GRIS

2025



Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce. Situated in windswept Northeast Tasmania, this landscape features some of the most uniquely layered terrain on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

Winemaker's Notes

Seasonal conditions were fairly consistent across Tasmania, with above average temperatures. It was very dry in the south east and drier than normal across the rest of Tasmania. These seasonal conditions resulted in an earlier and condensed vintage in 2025, which supported great yields and high quality.

Pinot Gris fruit from this vintage was free from disease pressure with good crop levels and clean ripe fruit. Fruit exhibited expressive varietal flavour profiles.

This wine pairs perfectly with a local Tasmanian cheese platter with quince paste.

Tasting Notes

Colour: Pale straw with a green hue

Bouquet: Lifted spiced nashi pear with a subtle hint of rosewater

Palate: A lively palate of melon and sweet Bosc pear. Sweet fruit up front but finishes with a juicy mid palate and a fresh crunch of pear.

Wine Style: *Light 1 2 3 4 5 Full Bodied Dry 1 2 3 4 5 Sweet*

Alcohol
13.9%

Residual Sugar
1.4g/L

Acidity
6.2g/L

pH
3.24

Winemaker
Stewart Byrne

Region
Tasmania

Sub Region
Derwent Valley, North
West Coast

Fermentation
Stainless steel and oak

Cellaring
Now to 5 years

Harvesting
Handpicked