

  
*Bay OF Fires*  
**W I N E S**  
T A S M A N I A



## Bay of Fires Pinot Gris 2025

### Background

The Bay of Fires wines were born of a desire to showcase the best possible cool climate varietal wines Tasmania can offer, combining fruit intensity, refinement and persistence of flavour. The 2025 Pinot Gris represents the continued evolution of this wine as we explore and develop vineyard resources. Our philosophy is to nurture elegance and develop ripe flavour profiles.

### Tasting Notes

Pale straw with a green hue in appearance, this wine has a gentle aromatic of fresh cut apple and Anjou pear accompanied with lemon drop and subtle spice. A textural palate of ripe fruit characters, fresh citrus, biscuit notes and flowing acidity.

The Pinot Gris is sourced from a single vineyard in the Derwent Valley. The fruit was handpicked and whole bunch pressed, ensuring very gentle handling. This also allows for minimal intervention with the wine requiring no fining through the winemaking process. Best paired with spice baked savory apple and quince tart served with goat's cheese.

### Winemaker's Notes

Growing conditions could be described as consistent across Tasmania, with above average temperatures. It was very dry in the southeast 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.

Vintage	2025
Growing Areas	Tasmania
Grape Variety	Pinot Gris
Winemaker	Stewart Byrne
Alcohol	13.8%
Cellaring	Drink now to 3 years