



2020 DELTA PINOT BLANC



AN ELEGANT SINGLE VINEYARD PINOT BLANC WITH A CRISP AND ZESTY FINISH.

WINEMAKER Heather Stewart	ALCOHOL 13.0%	RESIDUAL SUGAR 3.2g/L
ACIDITY 5.7g/L	PH 3.31	VEGAN FRIENDLY

TASTE PROFILE

COLOUR: LIGHT STRAW

NOSE: DELICATE AROMAS OF CAMOMILE FLOWER, WHITE PEACH AND LEMON ZEST

PALATE: AN ELEGANT COMBINATION OF RIPE WHITE PEACH, PEAR DROPS AND FRESH LEMON PEEL WITH A REFRESHING AND CRISP FINISH.

FROM THE LAND:

Pinot Blanc is the white mutation grape of Pinot Noir and is an elegant, restrained aromatic variety.

Selected from a single vineyard alongside the Waihopai River, just north of the founding Delta Vineyard.

Grown on soils with a clay underlay and free-draining river stones on the surface.

A maritime influence with hot days and cool nights plays an important role in maintaining the acidity and flavours within the grapes.

The 2020 vintage started with cool spring weather, which extended the length of flowering, leading to open bunches with reduced potential for disease pressure during the early autumn rains.

TO THE WINERY:

During a cool evening, the vineyard was machine harvested and the grapes quickly transported to the winery to be pressed.

The juice was fermented at cool temperatures to retain aromatics and fresh fruit flavours.

The juice was then left on the lees to add extra depth, texture and complexity to the wine.

The wine was then gently fined prior to bottling.

FLAVOURS & FOOD:

A crisp and refreshing Pinot Blanc showing elegant citrus notes. Ready for immediate enjoyment and will elegantly evolve over the next five years.

An ideal match with pan-fried scallops, or Marlborough mussels.



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