



2018 DELTA PINOT GRIS

A FRESH AND PURE MARLBOROUGH PINOT GRIS, RICH IN FLAVOURS OF RIPE WHITE PEAR, QUINCE AND DELICATE SPICES.



WINEMAKER Heather Stewart	ALCOHOL 12.5%	RESIDUAL SUGAR 5.5g/L
ACIDITY 6.7g/L	PH 3.47	

TASTE PROFILE

COLOUR: PALE GOLD

NOSE: AROMAS OF PEAR, QUINCE PASTE AND WARMING SPICES

PALATE: PURE AND ELEGANT WITH NOTES OF FRESH WHITE PEAR, SOFT SPICES WITH A FLAVOURSOME DRY FINISH

FROM THE LAND:

The fruit was sourced from vineyards in Marlborough's Lower Wairau Valley and the Omaka Valley regions.

The 2018 vintage started with cool spring weather, which extended the length of flowering, leading to open bunches with reduced potential disease pressure during early autumn rains. Lower crop levels led to increased intensity of flavours within the grapes.

Ripening steadily throughout the growing period, this fruit was continually monitored until the right balance of flavour and physiological ripeness was attained.

TO THE WINERY:

During a cool evening, the vineyard was machine harvested and the grapes quickly transported to the winery where they were destemmed and pressed. The free run juice was collected from the press and cold settled prior to fermentation in stainless steel. A cool fermentation helped to retain the varietal aromas.

Minimal fining and handling before filtration and bottling ensures this Pinot Gris shows a true expression of the natural terroir.

FLAVOURS & FOOD:

The 2018 Pinot Gris has an elegant structure, with vibrant fruit notes, soft spices and creamy dry finish.

An ideal wine as an aperitif, or paired with lightly spiced Thai cuisine.



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