



# 2019 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 4.5g/L
ACIDITY 5.7g/L	PH 3.38	



## TASTE PROFILE

COLOUR: LIGHT GOLD

NOSE: AROMAS OF PEAR, QUINCE PASTE AND WARMING SPICES

PALATE: ELEGANT AND JUICY WITH NOTES OF POACHED PEAR, FRESH APPLE AND SOFT SPICES WITH A FLAVOURSOME DRY FINISH

## FROM THE LAND:

The fruit was selected from vineyards in Marlborough's Wairau Valley and Awatere Valley sub-regions.

The 2019 vintage started with cool spring weather, which extended the length of flowering, followed by dry and warm conditions throughout summer.

Lower crop levels led to increased intensity of flavours within the grapes.

Ripening steadily throughout the growing period, the fruit was continually monitored until the preferred balance of flavour and ripeness was achieved.

## TO THE WINERY:

During a cool evening, the vineyard was machine harvested and the grapes quickly brought to the

winery where they were destemmed and pressed.

The free run juice was cold settled prior to fermentation in small stainless steel tanks. A small selection was fermented in seasoned oak barriques.

After fermentation, the wine was left on light lees for three months to enhance and retain the varietal characteristics, prior to delicate blending.

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

## FLAVOURS & FOOD:

The 2019 Pinot Gris has an elegant structure, with vibrant fruit notes, soft spices and a lengthy dry finish.

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

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