



# 2022 DELTA PINOT GRIS



AN ELEGANT AND PURE MARLBOROUGH PINOT GRIS, RICH IN FLAVOURS OF RIPE WHITE PEAR AND DELICATE SPICES.

WINEMAKER Heather Stewart	ALCOHOL 12.5%	RESIDUAL SUGAR 5.88g/L
ACIDITY 6.2g/L	PH 3.37	VEGAN FRIENDLY



## TASTE PROFILE

**COLOUR:** PALE LEMON

**NOSE:** PURE AROMAS OF FRESH PEAR AND SUBTLE SPICES.

**PALATE:** THIS WINE IS ELEGANT AND OPPULENT WITH NOTES OF POACHED PEAR, FRESH PASTRY AND SOFT HONEYSUCKLE BLOSSOM, THE STYLE IS OFF DRY, CONTRIBUTING TO A FRESH, CLEAN FINISH.

## FROM THE LAND:

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

The 2022 vintage was blessed with an abundance of sunshine and healthy growing conditions. 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 portion went through malolactic conversion to add softness and texture.

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

Heather conducted minimal fining and handling before filtration and bottling, ensuring this Pinot Gris shows a true expression of the grape variety.

## FLAVOURS & FOOD:

The 2022 Pinot Gris has an elegant structure, with vibrant fruit notes, soft spices and a lengthy off-dry finish.

An ideal wine as an aperatif, or paired with lightly spiced seafood.