

Marlborough Sun

PRODUCED IN NEW ZEALAND

EDITION 18

2017 Pinot Gris



PALATE

Silky texture of creme anglaise, ripe pear and fresh stonefruit. The wine has a luscious mouthfeel, subtle mineral note and an off dry finish.

AGEING POTENTIAL

Released ready to drink, this wine will be at its best over the next three to four years from vintage date.

AROMA

Fresh aromas of juicy pear and spring flowers.

FOOD MATCH

A lovely aperitif wine or fabulous with pork dishes.

WINEMAKING AND VITICULTURE

The fruit was harvested at optimum ripeness from a selection of vineyards in Marlborough's Wairau and Awatere Valleys. After pressing and cold-settling the juice was fermented in stainless steel tanks at cool temperatures to

enhance the purity of varietal flavours. Texture was enhanced by regular lees stirring post fermentation. The individual batches were selected on quality then blended together before balancing and stabilising ready for bottling.

WINE ANALYSIS

Colour	Pale gold	Residual Sugar	4.9 g/L
Alcohol	13 % v/v	pH	3.29
Total Acidity	6.4 g/L		