

# Caythorpe

FAMILY ESTATE



## 2022 Pinot Gris

MARLBOROUGH NEW ZEALAND

**ORIGIN:** Marlborough, New Zealand

**SUB-REGION:** Central Wairau

**VITICULTURE:** Estate grown exclusively on “Caythorpe” upon light silt loam, alluvial gravel soils. The 2022 growing season was characterised by a warm summer, but with higher than usual rainfall leading into the autumn harvest period.

Clone 457 vines in their third crop were carefully tended with spring shoot thinning, and bunch removal post-veraison to ensure uniform, clean fruit and a balanced yield at harvest.

Fruit was assessed daily during the ripening period to identify optimum sugar/acid balance and desired flavour characteristics

**WINEMAKING:** Harvested 14<sup>th</sup> March, immediately gently pressed and cold settled overnight. 95% cool stainless steel ferment to preserve fruit and acidity; 5% barrel wild fermentation to add complexity. Three months post fermentation on yeast lees to develop texture and palate weight.

Bottled August 2022. Winemakers – Jeremy McKenzie & Josh Hammond. Appellation Marlborough Wine accredited.

**TASTING NOTE:** Bright, straw yellow with a vibrant bouquet of nashi pear, red apple with subtle underlying spice and ginger.

Palate is dry and textural to taste; medium-bodied with pear, red apple, melon, almond and spices with finely woven acidity.

**ALCOHOL:** 13.5%

**RES. SUGAR:** 4.5g/L

**RELEASED:** September 2022

