

BOROUGH

Wine That Gives Back

Marlborough, 2023

Borough Pinot Gris

Season

The 2023 growing season started cool, with higher-than-average rainfall. Prayers to the weather gods were eventually answered, bringing warm dry days and cool nights to allow for perfect ripening and harvest conditions.

Vineyards

The grapes for this wine were grown on two vineyards running along both sides of the Awatere River, each with a long history of producing high quality Pinot Gris. The unique combination of geography and climate in both vineyards produces wines with great complexity and pure expression of variety and place.

Winemaking

The grapes were harvested in the cool of the morning and processed as quickly and gently as possible to avoid colour and tannin pick up from the pink Pinot Gris berries. The juice was settled bright, before fermentation. Post ferment, the finished wine was left on its yeast lees for an extended period to build texture and complexity, before being gently filtered for bottling.

Flavours and Aromas

This is an elegant and delicious style of Pinot Gris, with aromas and flavours of pear, citrus blossom and stone fruit. It is mouth-filling and complex, with a hint of residual sugar perfectly balancing the fresh acidity.



Food Pairing

Pulled pork tacos with a pear and apple slaw.

Technical details

Alc: 13.43% pH: 3.59

TA: 5.8g/l RS: 8.04g/l

The grapes for this wine were generously donated by our friends and supporters among Marlborough's grape growers.