



Single Vineyard

AWATERE VALLEY, MARLBOROUGH

Seddon Pinot Gris 2022

Winemakers Comment

This is a rich, textural wine with a creamy palate from spending extended time ageing on yeast lees. Aromas of fresh honeycomb intermingle with juicy summer peaches and crushed almonds. The fleshy palate is framed by a soft but balanced acidity with savoury finish.

Vintage

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch, due healthy soil moisture levels the canopies looked lush and vibrant. The start of 2022 summer was slightly colder; February was below the long-term average in temperature however the weather settled with a slightly damp autumn.

Vineyard & Winemaking

SUBREGIONS: Awatere Valley

SOILS: Loess clay and stony alluvial over sandstone papa

VINES: Pinot Gris clone GM2-15 planted on 101-14

This Pinot Gris is sourced from our iconic Seddon Vineyard on the southern bank of the Awatere River.

The vineyard site is situated on the southern bank of the Awatere River in Marlborough, sheltered from the cooling weather patterns resulting in a warm meso-climate. The loam soils have a distinctive soft clay "papa-rock" base allowing grapes to easily achieve physiological ripeness and fruit concentration. The vineyard has several terraces gradually gaining in altitude away from the riverbank, with vine ages between 15-20 years old.

Winemaking Data

VARIETIES: 100% Pinot Gris

ALCOHOL: 13.5%

PH: 3.59

TOTAL ACIDITY: 6.1g/l

RESIDUAL SUGAR: 6.5g/l

FERMENTATION: 17% natural fermentation in seasoned oak barriques adds texture & complexity, 83% inoculated stainless steel tank fermentation to retain freshness

MATURATION: 8 months on yeast lees

FILTRATION: Yes

