



'Offspring' in Maori, Momo reflects its heritage as part of the Seresin family. A vibrant range of wines, fermented naturally with wild yeasts. The wines are true to variety and reflect the essence of their fruit characters.

PINOT GRIS MARLBOROUGH 2017

TASTING NOTE:

Pure and attractive on the palate, with notes of soft white stone-fruit, allied to a savoury warm hay character. The palate is appealing, with layers of orchard fruit, soft white blossoms, mouth-filling rounded texture and a bright refreshing acidity.

VINTAGE:

2017 was a memorable and challenging vintage. We had a wonderful warm start to the growing season, with good soil moisture helping the vines to grow well. We then experienced cold temperatures during flowering, resulting in lower yields and smaller bunches. The harvest itself was fast and furious, one of the most compact we have ever experienced with challenging rain events just before and during harvest. The resulting wines having strong natural acidity and intense fruit flavours from the colder season.

VITICULTURE:

Predominantly from our clay-rich hillside Raupo Creek vineyard, which as a gentle north-west facing aspect, settled in the centre of the Omaka. The other proportion is drawn from our Noa vineyard at the western end of the Wairau Valley.

WINEMAKING:

Certified organic grapes were hand-picked and whole bunch-pressed before being naturally fermented with wild yeast. A portion was left on skins for 12 hours. 30% of the blend was fermented and aged in old French oak barriques for three months to give additional texture and complexity. The remaining 70% was fermented in stainless steel tanks.

INGREDIENTS: Certified Organic grapes, Clarified with Bentonite, Preservative (Sulphur Dioxide).

ALCOHOL: 12.5%

RS: 5.3 g/L

pH: 3.46

TA: 4.9 g/L

TOTAL SO₂: 66 ppm

Bottling date: 26/07/2017

Certified Organic

No dairy products or eggs.

Suitable for vegetarians and vegans.

Contains sulphites.

www.momowines.com

