



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

PINOT GRIS MARLBOROUGH 2018

TASTING NOTE

Brimming with notes of yellow pear and ripe stone fruit. The palate is full and rich with fruit concentration and texture, yet focused and refreshing with a bright acidity giving a firm backbone to the wine.

VINTAGE:

2018 will be remembered as being rather unusual for Marlborough, with a run of wet conditions following a period of warm weather. Fortunately our vineyards all fared well, with low yields and careful management ensuring a large proportion was harvested by the end of March.

Above all, we will remember this vintage for its fast and furious nature – blink and you nearly missed it! However the resulting wines are showing a great deal of poise, elegance and subtlety. We are beyond excited to nurture them into the bottle and bring them to market.

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.

Certified organic grapes were hand-picked and whole bunch-pressed before being fermented with a selected yeast, Alba Fria. A cool fermentation took place to retain the freshness and fruit quality of the wine. After remaining in a stainless steel tank on lees for two months, to build texture into the wine, the parcel was stabilised and filtered prior to bottling.

INGREDIENTS: Certified Organic grapes, Clarified with Bentonite and Enzyme, Preservative (Sulphur Dioxide), stabilised with Cream Of Tartar, Fermented with yeast – Alba Fria, and nutrient.

ALCOHOL: 13.8%
RS: 5.0 g/L
pH: 3.64
TA: 6.0 g/L
TOTAL SO₂: 94 ppm
Bottling date: 07/08/2018

Certified Organic
No dairy products or eggs.
Suitable for vegetarians and vegans.
Contains sulphites.

