



ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Pinot Gris.

VINTAGE

A warm and wet winter spurred an early start to the growing season with fully charged soil moistures and warm ambient temperatures in early spring. The few frosts through September and October did little to disrupt the healthy development of strong, lush canopies.

Flowering began with cooler temperatures and periodic bouts of rain in the early summer, with the weather improving as we headed towards Christmas; typical with respect to warmth, sunshine hours and rainfall.

Late summer warmth in late February and March along with careful canopy management, delivered slowly ripened, disease free, incredibly clean fruit!

Harvest commenced in mid-March. Due to the long, cool ripening season, fruit was harvested significantly later than usual but retained all of its vibrancy of flavour and crisp, ripe acids.

The team are excited by the bright flavour expressions and huge diversity of character coming through in the wines of the 2023 vintage.

WINEMAKING

The Pinot Gris fruit was field destemmed before being gently pressed to stainless steel

tanks in preparation for fermentation. Purposely selected yeast strains were chosen to enhance the varietal intensity and mouthfeel, with a slow and steady fermentation to preserve these aromatics. After a short period of time on yeast lees the wine was fined and filtered prior to bottling.

ANALYSIS

Alcohol	13.5%
pH	3.5
Titrateable Acidity	5.1g/L
Residual Sugar	2.5g/L
Vegan Certified	

TASTING NOTE

This wine brings you aromas of honeysuckle, white peaches and pears with subtle notes of spice. The palate has a fresh minerality accompanied by an explosion of flavours of nashi pear and melon, developing in a well balanced wine with a deliciously persistent finish.

FOOD MATCHING

A highly versatile food wine; the 2023 Lee field Station Pinot Gris will provide a delicious pairing with the sweetness and slight spiciness of sticky San Choy Bao pork rissoles.

CELLARING POTENTIAL

Crafted to be enjoyed while youthful and fresh; we recommend drinking this wine within 2-3 years of vintage date.

Pinot Gris 2023

