

## ▲ 2023 PINOT GRIS/GRIGIO



### ORIGIN

Marlborough, New Zealand.

### 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

A portion of the Pinot Gris fruit, which is naturally pink in colour, underwent a period of skin contact to enhance colour and texture

in the juice. The fruit was then gently pressed to stainless steel tanks for fermentation. Selected yeast strains were chosen to enhance varietal intensity and mouthfeel with a slow, steady fermentation to preserve these aromatics. The salmon pink colour is a stylistic signature of The Ned Pinot Gris.

### ANALYSIS

|                     |         |
|---------------------|---------|
| Alcohol             | 13.5%   |
| pH                  | 3.52    |
| Titrateable Acidity | 5.31g/L |
| Residual Sugar      | 5.48g/L |
| Vegan Certified     |         |

### TASTING NOTE

Uniquely salmon pink in colour, displaying juicy aromas of nectarine and white peach with underlining nuances of spice. The palate is lush and bright with juicy white peach flavours supported by spicy poached pear. This leads to an unctuous length stemming from vibrant Marlborough ripeness.

### FOOD MATCHING

A versatile wine when it comes to food matching with its notable fruitiness and gentle acidity. The Ned Pinot Gris 2023 will match with everything from garlic and herb roasted potatoes to moreish chicken and even a slow cooked pork tenderloin. If you're feeling a little bit adventurous, try it with freshly prepared beef tartar with all the toppings.

### CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.