

P I N O T G R I S
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Martinborough
VINEYARD

Made with the same handcrafted discipline as Martinborough Vineyard, Te Tera is an expressive, vivid and eloquent interpretation of one of New Zealand's most venerable wine regions. Winemaker Paul Mason's pursuit of perfection starts in the vineyard and can be found in every structured, balanced, nuanced glass.



T H E S E A S O N

Wet, overcast weather pervaded much of the growing season. While we didn't receive the worst of the weather like other areas of New Zealand, we were still peppered with rain throughout the season. Lots of hard work in the vineyard tending to excessive grass and canopy growth was needed to see us through a challenging season. Overall the wines are looking balanced and elegant with some lovely perfumed red fruit characters in our Pinot Noirs.

V I N E Y A R D B L O C K S

Te Tera Pinot Gris comes from our younger vineyards (vine age ranges from 9-24 years old) within the Martinborough appellation. These vineyards sit on a mix of alluvial and clay soils. Our younger vineyards tend to produce Pinot Gris that is fruitier with soft, full flavours and a smooth finish.

W I N E M A K I N G

We left the grapes on the vine late into the season with the goal of concentrating the aromas and flavours before picking. The grapes were then hand-picked, destemmed and given three hours skin contact time to pick up extra weight and richness. We stopped fermentation at approximately 3 g/L residual sugar for two reasons: firstly, to lower the alcohol slightly and secondly, to provide a hint of sweetness to balance the wine. The result is a fresh yet rich style of Pinot Gris that has weight, intensity and texture, combining to make a delicious and enticing wine.

T A S T I N G N O T E S

A vibrant bouquet of pear, nectarine and red apple interlace with floral and spice in the background. On the palate ripe pear, quince & spice introduce a clean, dry finish. Ripe fruit characters provide a bit of richness retaining a fresh balance. Try alongside cured salmon with verjuice, apple and rocket.

T E C H N I C A L D A T A

Varietal : 100% Pinot Gris
pH : 3.31
TA : 7.10 g/L

RS : 5.30 g/L
Alc : 12.5 %
Cellaring : 1 - 5 years