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TE KAIRANGA

Pinot Gris 2023

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our home vineyards are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future.

OUR VINEYARDS

With four vineyard sites in the Martinborough appellation, our winemaking team have a wide array of aromatics, flavours, textures and styles to work with. The Martinborough Terrace, one of New Zealand's most coveted winegrowing sub-regions, is home to our Home and McLeod Vineyards. Once a riverbed, it features deep ancient gravel and alluvial soils. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. Our vineyards are sustainably farmed.

OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. Our 2023 Pinot Gris is made from individual vineyard parcels, gently pressed on arrival and cool fermented in stainless steel to maintain its clean, fresh flavour. A small portion of the fruit was fermented in old French oak puncheons to add extra texture and complexity to the wine. The wine was then aged on light lees before being blended and bottled.

VINTAGE 2023

A challenging and atypical season impacted by wetter than usual growing conditions. An extensive effort by our vineyard team throughout the season ensured fruit still arrived into the winery in a good condition. Our 2023 white wines are refined and elegantly expressive.

TASTING NOTE

An elegant medley of nashi pear, white nectarine, spiced baked pie, roasted nuts and floral notes lead to a refined, dry palate. Partial barrel ageing adds complexity, texture and a spicy, nutty character. The wine finishes with uplifting florals, fine acidity and a balanced length. Perfect with a white peach, prosciutto and rocket salad.

CLONES	7A, 2/15, 2/23
REGION	Martinborough, New Zealand
ALCOHOL	12.5%
AGING	3 months in old French oak puncheons
TA	7.33 g/L
PH	3.33
RS	4.10 g/L

