



2018 Marlborough

Pinot Gris

New Zealand Pinot Gris has come of age and the quiet Alsatian grape is certainly making itself heard in Marlborough.

This is a wine with depth of flavour, texture and interest. Poached pear and yellow peach aromas with vanilla bean first entice. Honeysuckle, grilled nectarine and red apple flavours follow with a subtle nod to Crème Brûlée.

The palate is rich and weighty, with the perfect balance of fine acidity and residual sweetness. The grapes come from a coastal site in Marlborough's Wairau Valley, where cool, but maritime conditions provide the perfect balance of aromatic finesse and flavour intensity.

Picked at optimal ripeness, fermented and then left on yeast lees for several months, the result is an opulent, lush style of Pinot Gris, reminiscent of Alsatian Pinot Gris from Northern France.

RRP: \$26



Opulent > textural > generous > luscious > shapely



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Technical Notes

Bottling Date	04/12/2018
pH	3.44
TA g/L	7.1
Residual Sugar g/L	9.5
Sub-Region	Wairau Valley.
Harvest Method	Machine-harvested in the early hours when grapes are cool for aroma and flavour preservation.
Processing	Destemmed, pressed and cold-settled to clarify the juice.
Fermentation	Fermented in stainless steel tanks with a selection of neutral yeast strains to showcase varietal aroma and flavour.
Maturation	4 months ageing on lees to impart texture, richness.
Awards & Reviews	5 stars Wine Orbit 4.5 stars Michael Cooper



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