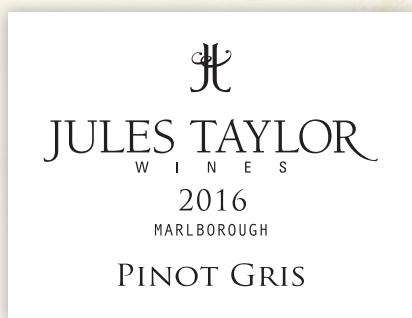




Winemaker's Tasting Notes

2016 MARLBOROUGH PINOT GRIS



COLOUR

Pale straw.

NOSE

Enticing aromas of stonefruit, peckham pear and zesty grapefruit, combined with delicate floral notes and a hint of freshly toasted almonds.

PALATE

This is a lovely textural Pinot Gris with luscious pear and stonefruit flavours, layered over subtle creamy and nutty characters derived from the partial wild fermentation and yeast lees ageing. The secondary characters impart a richness and complexity that carries through to a lingering dry finish.



VINTAGE NOTES

The 2015/16 vintage began with a very warm dry spring. This allowed for strong growth and provided perfect conditions for the first half of flowering. Cooler temperatures towards the end of the flowering period reduced the fruit set which lead to moderate sized yields being set for the season ahead. Near drought condition prevailed until late January rain saved the growing season giving the vines a well-earned boost going into verasion. Typical Marlborough summer days rolled on through the ripening period with some unseasonably warmer than normal nights being experienced.

As harvest approached we experienced some trying weather events at the onset but this gave way to perfect weather conditions thereafter to finish off the grape harvest.

One noticeable feature of the season in Marlborough this year was that the fruit was slower to ripen but was able to reach physiological ripeness at a lower sugar level.

VINIFICATION

Marlborough Pinot Gris has come a long way over the last few years. The new clones (M2 and 52B) planted in the last 6 years have been producing beautiful little berries which are full of concentrated flavours of spice & stonefruits. This adds lovely layers of complexity and aromatics to the wine.

The fruit for this Pinot Gris comes from the Lower Wairau, Southern Valleys and Lower Dashwood sub regions of Marlborough. A portion has been hand-harvested with the balance picked in the cool of the morning by machine. The processing time at the winery has been kept to the absolute minimum to preserve the bright natural flavours of the fruit and to minimise phenolics.

The machine harvested portion of this fruit was fermented with selected commercial yeast strains chosen to enhance the natural flavours of the variety. The hand-picked portion was whole bunch pressed, then wild fermented with natural yeasts. This also underwent a full malolactic fermentation. Lees stirring in the barrel has also added an extra textural component to the wine. The wine was blended, stabilised and bottled in July 2016.

HARVEST DATE
Late March 2016

VINEYARDS
Lower Wairau, Southern Valleys & Lower Dashwood, Marlborough New Zealand

VARIETIES
100% Pinot Gris

BOTTLING DATE
July 2016

WINE ANALYSIS
Alc. 13.6 %
RS. 3.36 g/L
pH. 3.38
TA. 5.8 g/L