

2017 MARLBOROUGH PINOT GRIS

VINTAGE NOTES

The 2016/2017 growing season began with very little frost pressure and a fairly even bud-burst throughout the Taylor Pass and Lower Wairau valleys. Post bud-burst, the temperature tended to fluctuate from hot to cold which delayed the growth cycle meaning flowering was also late. The Pinot Gris began flowering in one of the cooler periods which resulted in a lot of large and small berries on each bunch come berry set. Veraison was extended with the large berries taking longer to mature and the small berries racing through. January and February were much warmer than pre-veraison which helped with ripening, along with the high-density planting. This ultimately led to the great level of ripeness, acidity and flavour we were able to obtain with the Pinot Gris this year.

VINIFICATION

Marlborough Pinot Gris has come a long way over the past 8 years. The new clones (457 and 52B) have been producing beautiful little berries which are full of concentrated stonefruit flavours. The fruit for this Pinot Gris came from two vineyard in the Lower Wairau sub-region, and one from the Taylor Pass. Each block was managed individually according to its soil type, clone and the conditions throughout harvest. Once I was pleased with the balance of acid and flavour, harvest was official as we hand harvested gris grapes from the Meadowbank vineyard up the Taylor Pass. In the winery, we whole bunch pressed the hand harvested portion of the grapes and then wild fermented it with natural yeasts. This portion of the wine also underwent a full malolactic fermentation with some lees stirring in the barrel which has added unique flavour and textural elements to the wine. After the remaining grapes had ripened, we harvested, pressed and settled the juice into tank, racked, and a long, cool ferment ensued which helped preserve the fruity characters and freshness. After, I blended the tank and barrel components, stabilised the wine, filtered and bottled the wine ready for drinking!

FOOD MATCH

Packham pear, blue cheese and crushed walnuts on a bed of Mesclun or pan-fried salmon with fennel hearts pan-fried in garlic butter.



COLOUR

Pale straw.

NOSE

Enticing aromas of stone fruit, Packham pear and zesty grapefruit are combined with delicate floral notes and hints of freshly toasted nuts.

PALATE

A lovely textural wine with stone fruit flavours of apricot and nectarine. Essences of Packham pear are layered over subtle warmed butter and nut characters derived from the partial wild ferment and yeast lees ageing which also imparts a richness that carries through to a lingering dry finish.

HARVEST DATE

24th March - 30th March
2017

VINEYARDS

Lower Wairau & Taylor
Pass, Marlborough

VARIETIES

100% Pinot Gris

WINE ANALYSIS

Alc. 13.5 %
RS. 3.5 g/L
pH. 3.39
TA. 5.98 g/L

CELLARING

Drink now for optimum
drinking. Can cellar up to
5 years.

A snazzy little people-pleaser, our Pinot Gris is designed to freshen and delight.

I get on well with Pinot Gris because she's adaptable - Jules