

2018 MARLBOROUGH PINOT GRIS

VINTAGE NOTES

Marlborough's spring, temperatures were a few degrees above average and moisture content in the soils was low. This led to a very even bud burst. Below average rain fall continued until December, which was ideal for flowering and provided a great fruit set. Post flowering, the warmer temperatures continued but the dry conditions gave way to frequent rainfall which meant veraison occurred earlier than usual. Due to the strong fruit set, fruit thinning was required to ensure yields were kept down. With all of the rain that fell January to March, canopies were in excellent health all the way to harvest. The real challenge was with some sizeable rainfall events in late February and early March which caused some disease pressure around the district. We kicked off harvest with the Pinot Gris at the Maori Island block, taking the fruit in good condition before any botrytis set in.

VINIFICATION

The fruit for this Pinot Gris came from four different vineyards in the Lower Wairau sub-region, and one from Taylor Pass. Each block was managed individually according to its soil type, clone and the conditions throughout the growing season. The grapes were a mixture of the older 2/15 clone and newer 457 and 52B clones which have been producing beautiful little berries full of concentrated stonefruit flavours. In the winery the majority of the juice was pressed and the juice settled in tank then racked before a slow, cool ferment which ensued preservation of fruit characters and freshness. We whole bunch pressed the hand harvested portion of the grapes and allowed a wild ferment with natural yeasts to occur. 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. Once the wine had rested for approximately 6 months the components were blended then promptly bottled.

FOOD MATCH

South East Asian dishes like grilled lemongrass chicken with fresh mango, candied cashews, coriander and chili or Thai fish cakes with lime and chilli dipping sauce.



COLOUR

Bright straw yellow.

NOSE

Notes of pear, white and yellow stone fruits initially express themselves. These meld with nuanced layers of nougat, rose petal, and hints of baking spices.

PALATE

The palate has elegantly concentrated flavours of white and yellow stone fruits, hints of canned pineapple along with honeysuckle and exotic florals. Well balanced with a slight minerality creating a fine-textured bone dry palate.

HARVEST DATE

9th March - 3rd April 2018

VINEYARDS

Lower Wairau & Taylor Pass, Marlborough

VARIETIES

100% Pinot Gris

WINE ANALYSIS

Alc. 13.5 %
RS. 2.0 g/L
pH. 3.54
TA. 6.43 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