



2007 SV MARLBOROUGH PINOT GRIS 'THE POINTER'

Winemakers Notes

Marlborough had a very settled growing season in 2007, which allowed us to harvest our Pinot Gris vineyard in pristine condition on 11th April. The fruit is sourced from a mature vineyard on Dog Point Road. This block is very stony and warm and means that the fruit has a tremendous amount of colour when it comes into the winery. We press the fruit very quickly and tanker the juice up to our Auckland winery. Fermentation takes place in stainless tanks and once the wine is dry it rests on its lees for a number of months before stabilising and bottling.

Analysis

Alc 13.5% **Acid** 5.8g/L **Res Sugar** 5.7g/L **pH** 3.50

Tasting Notes

Colour: As mentioned above, the grape skins carried an incredible level of colour, thus meaning that this is pale gold in its youth. With time it may well pick up some onionskin tints.

Bouquet: A lovely mix of ripe pears and spice with a just a hint of earthiness.

Palate: This wine is remarkably full bodied and textural for a Pinot Gris. It had real presence on the mid palate and the flavours linger well after swallowing.

Cellaring

This is only our second vintage of fruit from this vineyard and so we are unsure of how well it will develop in the bottle. It is already drinking beautifully and will probably develop more complexity with medium term cellaring.

Food Matches

Antipasto platters. Asian inspired cuisine is also a perfect match for this exotic dry white wine.

Suggested wine list description

A very stony vineyard producing fruit with great richness and weight. A lovely mix of ripe pears and spice with a just a hint of earthiness. Full bodied and textural with a lengthy finish.

Awards

GOLD Medal - Bragato Wine Awards 2007

SILVER Medal - Air NZ Wine Awards 2007

SILVER Medal - Liquorland Top 100 September 2007

SILVER Medal - The New Zealand International Wine Show 2007