



2008 MARLBOROUGH PINOT GRIS

Winemakers Notes

Marlborough had a very warm growing season in 2008 which allowed us to harvest our Pinot Gris vineyard at optimal maturity. The fruit is sourced from a mature vineyard in the Brancott Valley. This block is arid and warm which means that the fruit has a tremendous amount of colour when it comes into the winery. We press the fruit very quickly and 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% **Acid** 5.6g/L **Res Sugar** 5.7g/L **pH** 3.66

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 onion skin 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 first 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.

Awards

Export label - not available in NZ