



2009 SV MARLBOROUGH PINOT GRIS 'THE POINTER'

Winemakers Notes

Marlborough had a settled growing season in 2009 which allowed us to harvest our Pinot Gris vineyards at optimal maturity. The fruit is sourced from two mature vineyards, one at the mouth of the Omaka Valley and the other in the Brancott Valley. These blocks are 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 old oak 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	5.6g/L	Res Sugar	7.5g/L	pH	3.56
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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 wine is already drinking beautifully and will 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.

Independent Reviewer's Comment

"An immediately appealing wine showing lovely complexity on the nose - ripe peach, apricot and citrus with a hint of vanilla. It's well fruited and rounded on the palate with excellent weight and texture, leading to a lingering succulent finish. Beautifully harmonised and great drinking." SK

Awards

Silver Medal – Air NZ Wine Awards 2010

Four ½ Stars – Wine Orbit 2011

Four Stars - Raymond Chan, February 2011