



2010 SV MARLBOROUGH PINOT GRIS 'THE POINTER'

Registration Number: SW9C463E4B88

Winemakers Notes

Marlborough had a settled growing season in 2010 which allowed us to harvest our Pinot Gris vineyards at optimal maturity. The fruit is sourced from a mature vineyard at the mouth of the Omaka Valley. The 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 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	7.8g/L	pH	3.71
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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

"What a gorgeous wine. The nose is elegantly perfumed displaying white peach, pear, floral and a hint of vanilla characters. It's beautifully weighted and textured on the palate with excellent fruit intensity and a lovely succulent finish. The wine flows effortlessly." SK

Awards

Five Stars, 93 points– Wine Orbit 2011