



2012 SV MARLBOROUGH PINOT GRIS 'THE POINTER'

Sustainable Wine NZ Registration Number: SW7B6E9CED49

Winemakers Notes

Marlborough had a long and settled growing season in 2012 which allowed us to harvest our Pinot Gris vineyards at optimal maturity. The fruit is sourced from a mature vineyard in the Brancott 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 once the wine is dry it rests on its lees for a number of months before stabilising and bottling.

Analysis

Alc	13.5%	Acid	5.5g/L	Res Sugar	5g/L	pH	3.49
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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

Awards

Recommended by Winestate