



2013 SV MARLBOROUGH PINOT GRIS 'THE POINTER'

Sustainable Wine NZ Registration Number: SW246633AEF5

Winemakers Notes

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. Vintage 2013 was glorious in Blenheim and the fruit that we harvested was in magnificent condition. This year, for the first time, we have made this wine in an off dry style.

Analysis

Alc	13.5 %	Acid	6.4g/L	Res Sugar	15g/L	pH	3.46
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Tasting Notes

Colour: As mentioned above, the grape skins carried an incredible level of colour, thus meaning that this is a very 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.

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. It is distinctly off dry and the residual sugar gives the wine tremendous length.

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

"This is fabulous. The elegantly perfumed bouquet shows stone fruit, mango, floral and subtle spice aromas, leading to a succulent palate that's packed with juicy flavours. It's refreshing and friendly, beautifully supported by whispering sweetness and integrated acidity." *Sam Kim*

Awards

Five Stars – Wine Orbit 2014

Four Stars – Michael Cooper

Silver Medal – Bragato Wine Awards 2013

Silver Medal – International Aromatic Wine Competition 2013