

2014 PINOT GRIS

Sustainable Wine NZ Registration Number: SW8466CE565B

Winemakers Notes

We have combined Pinot Gris from Auckland and Marlborough to craft our 2014 wine. The components were separately vinified and then assembled once they had rested on their yeast lees for some time. This assemblage gives us the best of both worlds: the aromatic intensity and richness of Marlborough, and the subtle earthiness that marks Pinot Gris from Huapai. This gives the wine wonderful complexity and drinkability.

Analysis

Alc 13.5% **Acid** 6.5 g/L **Res Sugar** 7g/L **pH** 3.31

Tasting Notes

Colour: Very pale in its youth, but we know from experience that New Zealand Pinot Gris will develop onion skins tints with age.

Bouquet: Subtle, yet exotic. A melange of apple, pear, a touch of earthiness and a pinch of spice.

Palate: Medium in body, with an exceptional balance between fruit sweetness and acidity. The finish is long, spicy and textural.

Cellaring

Experience tells us that New Zealand Pinot Gris' are best drunk young and fresh.

Food Matches

This wine will be suitable with fish, white meats and salads

Suggested Wine List Description

Delicate aromas of spice and floral notes intermingle with mineral tones. Sweet fruit adds texture and richness, rounding out this lovely balanced wine.

Independent Reviewer's Comment

"This is a charming pinot gris showing lifted aromas of peach, pear and floral, leading to a lively palate that's juicy and friendly. The wine is refreshing, expressive and very easy on the palate with plenty of attractive flavours." Wine Orbit August 2014

Awards

4 ½ Stars – Wine Orbit August 2014