



2014 SV MARLBOROUGH PINOT GRIS 'THE POINTER'

Sustainable Wine NZ Registration Number: SWF248B4AD25

Winemakers Notes

The fruit is sourced from a mature vineyard in the Brancott Valley – about 3.5km along Brancott Rd in fact. 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 2014 was glorious for Pinot Gris in Blenheim and the fruit that we harvested was in magnificent condition. Again, this year, we have only used the 'free run' juice and have made the wine in an off dry style.

Analysis

Alc 13.5 % **Acid** 6.5g/L **Res Sugar** 9.5g/L **pH** 3.58

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 heady 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

Awards