

‘THE POINTER’

2015 SELECT VINEYARDS MARLBOROUGH PINOT GRIS

Sustainable Wine NZ Registration Number: SW9A68A647FB

Winemakers Notes

Our 2015 SV Pinot Gris is a true snapshot of this grape variety in Marlborough. It has been assembled from 12 parcels of fruit (About 40% central Wairau, 28% Awatere, 20% Dillons Point and 12% Southern Valleys). Vintage 2015 was fabulous for Pinot Gris in Marlborough. Lower than usual crops and settled weather allowed the fruit to ripen to perfection. This wine is all stainless fermented and is designed to highlight the beauty of Marlborough Pinot Gris in a great year.

Analysis

Alc 13.5 % **Acid** 5.8g/L **Res Sugar** 6.7 g/L **pH** 3.49

Tasting Notes

Colour: Very pale gold in its youth. With time it may well pick up some onion skin tints. This is very typical for Pinot Gris as it ages.

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 dry in style, with just a whisper of residual sugar and this 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

Silver Medal – Marlborough Wine Show 2016

Silver Medal – NZ Aromatic Wine Competition 2016