

## ‘THE POINTER’

### 2017 SELECT VINEYARDS MARLBOROUGH PINOT GRIS

Sustainable Wine NZ Registration Number: NZWAD2CF832F

#### Winemakers Notes

In 2017 we sourced our SV Pinot Gris from a mature block in the Omaka Valley. The Southern Valleys performed magnificently in 2017 and we harvested fruit in beautiful condition. The fruit was juiced in Marlborough and clean juice tankered to us in Auckland. This wine is all stainless fermented and is designed to highlight the transparent beauty of Marlborough Pinot Gris in a great year.

#### Analysis

**Alc** 13.5 %      **Acid** 5.8g/L      **Res Sugar** 7.0g/L      **pH** 3.56

#### 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

“An elegantly styled pinot gris, the gently lifted bouquet shows white flesh nectarine, nougat, fresh pear and floral characters, leading to a beautifully fruited palate that is silky and flowing. Texturally delightful and comforting with fabulous vibrancy, finishing persistent and smooth.” Sam Kim

#### Awards

**93 Points/5 Stars** – Wine Orbit, July 2018

Silver Medal – New World Wine Awards, Sept 2018

4 Stars – Winestate, March 2019