



Single Estate Pinot Gris 2024

Tasting Note

This Marlborough, vegan-friendly Pinot Gris offers delicate aromas of pear and quince flowing into delicious honey and citrus on the palate. This elegant wine offers a long, textured finish.

Harvest

For the 2023/4 growing season, we saw the change to an El Nino-driven weather system, resulting in dryness to the East of New Zealand. On March 14th, 2024, drought conditions were declared in Marlborough. Fortunately, the winter of 2023 was very wet, the second wettest on record, which was ideal for replenishing the soil and aquifers ahead of the new growing season. However, intermittent frosts in late October during the crucial flowering period led to a lower crop size for 2024. The lower yield, combined with near-perfect autumn weather during harvest, produced fruit with exceptional concentration and purity.

Winemaking

Yeasts were specially selected to showcase the classic Pinot Gris aromatics and build the mealy complexity that's typical of Pinot Gris. Fermentation is stopped when natural sweetness balances the classic Marlborough acidity. A mixture of ferment temperatures are used; warmer ferments add texture while cooler ferments help to retain bright fruit and purity. Following a short time on lees the wine is racked to blend, fined and stabilised before filtration to prepare for bottling. This wine is certified vegan friendly.

Technical Specs

Winemaker	Andrew Hawker
Alcohol content:	12.2%
TA:	5.9
pH:	3.4
Residual sugar:	7.6 g/L
Region:	Marlborough, New Zealand
Dietary info:	Suitable for vegan and gluten-free diets.

Food Match

A delicious apéritif which can be enjoyed on its own or match with a fresh pesto pasta dish.

