



Single Estate Pinot Gris 2023

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 Pinot Gris, the settled autumn conditions and cool evenings allowed for extended hang time, resulting in slow grape ripening and development of complex flavours, with delicate floral aromas. Favourable weather conditions ensured a successful growing season in Marlborough. Throughout the season, rainfall reached 95% of the long term average ensuring good water supply. With variable weather conditions, this gave low to moderate yields across Marlborough's sub-regions which resulted in looser bunches and ensured quality fruit. Dry weather during the harvest period meant the fruit was picked at optimal ripeness, enabling the varietal characteristics to shine through.

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	Jeremy Tod
Alcohol content:	12.2%
TA:	5.9
pH:	3.4
Residual sugar:	8.9 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.

