



TASTING NOTES: PINOT GRIS 2015

OUR **Pinot Gris 2015** is an aromatic dry wine made from a low yielding, high quality clone: M2 Griggio. The colour is pale lemon with a green hue. A subtle, delicately fragrant nose of creamy lime and a spiced pear aroma mingles harmoniously with complex flint, mineral elements and undertones of honey suckle. Hints of grilled hazel nut come from the portion fermented in old barrels using indigenous yeast.

Medium bodied, this is a lively, yet weighty Pinot Gris with a fine phenolic thread providing structure and longevity. The palate shows tangy grapefruit, interlaced with creamy, baked apple that culminates in a silky, honeyed, lingering finish with a delicate touch of white pepper.

It is 100% Pinot Gris, Single Vineyard from our home block in the Awatere Valley, Marlborough, New Zealand.

Winemaker: Eveline Fraser

Cellaring: Will age perfectly over the next 5+ years

Closure: Screw caps to maintain quality.

Serving Temperature: Lightly Chilled 8-12°C

Food Match: A great Aperitif wine to be enjoyed any time! and is a great match with Pork and chicken dishes, scallops, fish with a stronger texture and high in Omega 3s such as salmon, salads, quiches.

Conditions: The 2015 Season will be remembered for being a warm sunny summer which let to an “average” harvest date for us. Fruit cropping levels were about 40% below “normal” fruiting levels at 5.5t/ha. The weather at harvest was good and stable. Great flavours developed steadily in the fruit allowing us to pick the fruit in parcels as the blocks reached their optimum maturity. The grapes were hand harvested

Vinification: After a gentle pressing cycle, the juice was settled and racked clear. Sixty percent of the juice went to stainless steel tanks and was inoculated with french yeast to retain varietal fruit flavours and aromas. The other forty percent was fermented in old french oak barriques, where it enjoyed a natural ‘Wild Yeast’ fermentation to enhance overall complexity. The wine developed over the next 11 months with occasional batonnage, giving a real depth of flavour, texture and palate weight to the wine.

Date: 23rd March 23.8% brix.

Bottled Date: 23rd February 2016.

Technical Analysis: T/A 6.16g/L pH 3.4, RS:3.7g/L Alc 13.5%