



Single Estate Pinot Gris 2022

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

Our Marlborough vineyards saw a smooth start to the growing season. Winter and spring both exceeded the long-term rainfall average, while settled weather throughout the all-important flowering period aided fruit set. Summer temperatures were ahead of the long-term average, with cooler February and March temperatures supporting a long slow ripening period - perfect for early flavour development and retaining acid levels. Cooler early autumn temperatures allowed the team to pick fruit ahead of the usual vintage timeline.

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%
TA:	5.85
pH:	3.46
Residual sugar:	8.7 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.

