

ATA RANGI
· MARTINBOROUGH ·

Pinot Gris

2023

WINE OF NEW ZEALAND

Our Pinot Gris was originally influenced by the style of wines from Alsace, and has developed over the years into our own, uniquely Martinborough style. Gentle aromas of lychee, lemon and ginger are the focus of the 2023 Pinot Gris. The palate is fresh and finely textured with flavours of coriander seed, lemon verbena and a hint of Turkish Delight. Fresh acidity ties this generous, complex wine together, giving a long and satisfying finish to the palate.

From vines now over 26 years of age, the depth and complexity of flavour on the palate make it one of our favourite and versatile wine matching choices. The fresh vibrancy of the fruit aromas make for a charming aperitive while the weight on the palate balances dishes with heady spice and/or challenging flavours. Fermented in neutral barrels for extra texture, this Pinot Gris will benefit from bottle age.

Harvest Date	31 March - 11 April	Wine Analysis	Alc 13.0% TA 6.0 pH 3.50 Residual Sugar 3.9g/l
Vineyard	Lismore, Walnut Ridge	Winemaking	Fruit hand-picked and whole bunch pressed. Juice taken to large format barrels with minimal settling.
Harvest Analysis	Brix 22.0 – 23.1 pH 3.20 -3.4 TA 6.8 -7.8		Spontaneous native yeast fermentation and then ageing on lees for 6 months. No malolactic fermentation.
Bottling Date	September 2023		
Cellaring Potential	Now to 2028		