



CABLE BAY PINOT GRIS 2022

Awatere Valley, Marlborough

Cable Bay Vineyards is dedicated to producing handcrafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Ross Anderson
VARIETY	100% Pinot Gris
VINTAGE	2022
REGION	Awatere Valley, Marlborough
SINGLE VINEYARD	Rocky Vineyard
ALCOHOL	12.5%
SWEETNESS	Dry
FERMENTATION/AGING	Fermented and aged on lees in a stainless steel vat.
CELLARING POTENTIAL	Enjoyable upon release and over the next 2-3 years.

TASTING NOTE

Made from 25-year-old vines, the smell of summer jumps from the glass on first inspection; fresh Pacific Rose apples and white flowers are supported by notes of rock melon, manuka honey and wet river stone. On harvest day the skins are macerated in the juice to impart a grapefruit pithy bite to drive focus to the back palate, this combined with good acid drive mimics biting into a crunchy apple. Dry in style, this wine is an honest expression of our Rocky Vineyard and the growing season of 2022 in our appellation.

FOOD MATCH

Prawns and summer salads

VINEYARDS

Our carefully selected, estate owned site benefits from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lends remarkable texture and minerality to our wines. The vines are densely planted which causes inter-vine competition, resulting in low yields of top quality fruit.

WINEMAKING

The grapes were harvested on a cool morning and brought straight into the winery. The fruit was pressed after a period of soaking the grape skins with its juice. This juice was fermented to dryness at cool temperatures using neutral yeast, allowing the varietal fruit flavours and concentration to be fully expressed. The wine was left to develop on light yeast lees for five months, and as a result, has developed lovely brioche characters on the palate. No fining was needed on this wine, which allows the phenolic structure to be articulated. The wine was bottled and rested for 9 months before being released.