



CABLE BAY PINOT GRIS 2023

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	2023
REGION	Awatere Valley, Marlborough
SINGLE VINEYARD	Rocky Vineyard
ALCOHOL	13.0%
SWEETNESS	Dry
FERMENTATION/AGING	Fermented and aged on lees in a stainless-steel vat
CELLARING POTENTIAL	Enjoyable upon release and over the next 3 years

TASTING NOTE

This is made from beautiful sun-ripened fruit grown on our 26-year-old vines. Fresh white florals; rose and jasmine mingle with zingy aromatics of ginger, honey and pear. On harvest day, the fruit was soaked 'on skins' until just the right amount of tannin and flavour was extracted from the grape skins into the juice, before pressing. We choose to do this to bring structure and complexity into our wine. It has a ripe flavour profile, but is dry and minerally in style, and is an honest expression of our much-loved Rocky Vineyard.

FOOD MATCH

Barbequed prawns, tomato burrata salad, grilled fish with lemony butter, pork belly with Asian flavours. This wine can handle a diverse range of food.

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 before being released.