

PINOT GRIS

2022

Pear and tropical fruit characters

TASTING NOTES

2022 Pinot Gris shows pear and tropical fruit characters on the nose. The elegant palate has floral undertones with sweet nectarine fruit enhanced by some citrus undertones. The wine has wonderful depth and complexity along with an off dry finish. This is a fragrant Pinot Gris that will age well over the next 5 years.

We are proud that this wine is Certified Vegan by the NZ Vegetarian Society.

TECHNICAL DETAILS

Harvest Date March 2022
Alcohol 13.1% VOL
Total Acidity 6.0 g/L
Residual Sugar 3.04 g/L
Bottling Date July 2022

VINTAGE CONDITIONS

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

VINIFICATION

The fruit for this wine was sourced from the Rapaura sub-region of Marlborough. The grapes were harvested at different maturity levels to add complexity of the finished wine. The pressed cloudy juice was fermented in stainless steel and old French oak barrels before being blended back together for a brief period of lees aging. Oxidative juice handling techniques were employed to minimise phenolic uptake.

ACCOLADES

90 POINTS – Cameron Douglas MS, Summer of Wine, September 2022

Flavours of green pear and spicy apple, a whisper of citrus and pear d'Anjou. Acidity and chalk-like mouthfeel combine to deliver texture with a youthful tautness contrasted by fruit. Dry on the finish with a mineral quality this wine is best served as an aperitif or with naturally sweet fare such as scallops or prawn. Best drinking from 2022 through 2025.