



RONGOPAI

SINCE 1932

Marlborough Pinot Gris 2019



INFORMATION

Grape Varieties	Pinot Gris
Region	Marlborough
Harvest method	Machine
Harvest Dates	2th March 2019
Harvest Analysis	Various
Processing	No skin contact. Extended lees contact pre juice clarification.
Fermentation vessel	Stainless Steel vats
Fermentation	Various yeast and ferment temperatures
Malolactic	No
Fining	Gelatine
Filtration	Yes



RONGOPAI

SINCE 1932

Marlborough Pinot Gris 2019



TECHNICAL NOTES

Alcohol	13.5%
TA	5.4 g/L
pH	3.58
Residual sugar	3.1 g/L

WINEMAKER NOTES

Nose

Nectarine, red apple and ginger. A hint of orange also.

Palate

The entry is soft but pleasingly textured. Flavours of apple, pear and stone fruit are joined on the finish with mineral notes and a warm spice.

Recommended food

Works well with fish, or with hot baked ham.

Recommended cellaring

0-3 years