



RONGOPAI

SINCE 1932

Marlborough Pinot Gris 2022



INFORMATION

Grape Varieties	87% Pinot Gris; 11% Sauvignon Blanc; 2% Chardonnay
Region	Marlborough
Harvest method	Machine
Harvest Analysis	Various
Processing	Quickly crushed and pressed whilst protecting fruit from oxidation. No extended skin contact.
Fermentation vessel	Stainless steel vats
Fermentation	Various yeast and ferment temperatures
Malolactic	No
Malolactic	3 months on lees
Fining	Gelatine
Filtration	Yes



RONGOPAI

SINCE 1932

Marlborough Pinot Gris 2022



TECHNICAL NOTES

Alcohol	13.5%
TA	6.4 g/L
pH	3.43
Residual sugar	2.7 g/L

WINEMAKER NOTES

Nose

Ginger, pear and Braeburn apple with white floral notes and cinnamon.

Palate

Fullish and rich on entry with a very smooth progression through the palate to a warm, spicy finish. Fresh fruits, apple and pear, are joined by orange and peach with a crème brûlée note lingering.

Recommended food

Works well with fish, or with hot baked ham.

Recommended cellaring

0-4 years