

Like the uncurling Koru design on our label, perpetually growing yet always curving back towards its source, Rongopai Wines look both forwards and back; to the next vintage of sustainably produced, fresh, and vibrant New Zealand wines, and to the expertise gained over a 90 year history as one of New Zealand's oldest wine brands.

Marlborough Pinot Gris 2023



INFORMATION

Grape Varieties	90% Pinot Gris; 10% Sauvignon Blanc
Region	Marlborough
Harvest Method	Machine
Harvest Analysis	Various
Processing	Quickly crushed and pressed with the exception Echelon portion (aromatic skins) which had a few hours of skin contact & juice stirring on lees after pressing.
Fermentation Vessel	Stainless steel vats
Fermentation	Various yeast and ferment temperatures
Malolactic	No
Fining	6+ months in tank on lees
Filtration	Milk

TECHNICAL NOTES

Alcohol	13.0%
TA	5.2 g/L
pH	3.55
Residual sugar	5.5 g/L

WINEMAKER NOTES

Fruity nose of pear and apple with a thread of lime. Ginger too with underlying melon.

Round and creamy entry with apples and pears immediately apparent and persistent through to the finish along with some peach, lime and mineral notes. Fresh and lively.

Recommended Food	Works well with fish, or with hot baked ham.
Recommended Cellaring	0-5 years
First Vintage	2008

AWARDS