



LET'S START
SOMETHING

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WINEMAKER'S NOTES:

2009 MARLBOROUGH PINOT GRIS



DESCRIPTION

Sourced predominantly from the Awatere sub-region of Marlborough, this wine shows intense fruit aromas of apples, pears, and figs balanced by sweet nougat and light floral notes. An ideal wine by itself or paired with delicate fish dishes.

VINIFICATION

The 2009 vintage experienced excellent ripening conditions throughout the maritime region of Marlborough. Grapes were predominantly sourced from the Awatere sub-region with the balance originating from the Wairau Valley. Five to seven year old vines in silt, river stone soils were cropped throughout the season to ensure optimal concentration of flavour and acidity profile.

Upon harvest, grapes were destemmed and pumped to press. Juice was drained immediately and left to settle for 36-48 hours. Fermentation then commenced using a range of yeasts chosen for their ability to enhance the flavour profile and palate weight. The wine was then stabilized, filtered, blended, and bottled in December 2009.

COLOUR

Pale straw with greenish tints. Brilliant clarity.

NOSE

An intense, aromatic nose of apples, pears, figs and nougat.

PALATE

A persistent palate of fresh acidity balanced by a touch of sweetness with light floral notes on the finish.

CELLARING

Drink now or keep for up to three years.

FOOD MATCH

An ideal wine by itself or paired with delicate fish dishes.

HARVEST DATE:

4-20 April 2009

VINEYARDS:

73% Awatere
27% Wairau
Marlborough,
New Zealand

VARIETIES:

Pinot Gris

HARVEST ANALYSIS:

PH: 3.5 ave
TA: 7.5 g/l ave
Brix: 24 ave

WINE ANALYSIS:

PH: 3.46
TA: 6.6 g/l
Alc: 14% vol
RS: 4 g/l