

2016 Pinot Gris Marlborough, New Zealand

WINE MAKER

David Clouston

WINEMAKER'S NOTES

A warm summer allowed the grapes to ripen perfectly and the cool Marlborough nights harnessed the acidity to give definition to the wine. Harvested in the early hours of the morning to preserve fruit purity. The grapes were slowly and gently pressed. After a cool, long fermentation the wine was aged on fine lees for 6 weeks to allow the natural weight of the wine to develop.

TECHNICAL ANALYSIS

Total Acidity	4.2 g/l
Residual Sugar	6.4g/l
Alcohol	13.0%
Packaging	12 x 750 ml

DESCRIPTION

A refreshingly dry Pinot Gris with great concentration. Attractive aromas of apricot mingle with fresh fig. The palate has a rounded core with flavours of ripe yellow stonefruits entwined with delicate notes of tropical fruits and exotic florals.

THE ANTIPODEAN SOMMELIER SAYS:

"This is a light, subtly rich, refreshingly dry Pinot Gris.. A perfect match for seafood or poultry – but just as good on it's own!"

SR
SNAPPER
ROCK

