



# Single Vineyard

SEDDON, MARLBOROUGH  
**Pinot Gris 2020**



## Winemaker's Comment

This Pinot Gris is sourced from our iconic Seddon Vineyard on the southern bank of the Awatere River. This is a rich, textural wine with a creamy palate from spending extended time ageing on yeast lees. Aromas of fresh honeycomb intermingle with juicy summer peaches. The fleshy palate is framed by a soft but balanced acidity with a lingering textural finish.

## Vintage

A near-perfect growing season led up to the 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hang-time of the fruit on the vines to achieve physiological ripeness.

## Vineyard & Winemaking

VINEYARD: Seddon Vineyard, Awatere Valley  
SOILS: Loess clay and stony alluvial over sandstone papa  
VINES: Pinot Gris clone GM2-15 planted on 101-14

The vineyard site is situated on the southern bank of the Awatere River in Marlborough, sheltered from the cooling weather patterns resulting in a warm meso-climate. The loam soils have a distinctive soft clay "papa-rock" base allowing grapes to easily achieve physiological ripeness and fruit concentration. The vineyard has several terraces gradually gaining in altitude away from the riverbank, with vine ages between 14-19 years old.

## Winemaking Data

VARIETIES: Pinot Gris  
ALCOHOL: 14.5%  
PH: 3.62

TOTAL ACIDITY: 5.7g/L  
RESIDUAL SUGAR: 9.0g/L

FRUIT HANDLING: Hand harvested, whole bunch pressed  
FERMENTATION: 32% natural fermentation in seasoned oak barriques adds texture & complexity, 68% inoculated stainless steel tank fermentation to retain freshness  
MATURATION: 9 months on yeast lees  
FINING: Minimal fining using plant based products  
BOTTLED: 16 March 2021