



Reserve

MARLBOROUGH

Pinot Gris 2020

Awards & Accolades

Gold - - Royal Easter Show 2021
94 points - - Sam Kim, Wine Orbit
94 points - - Bob Campbell MW

Winemaker's Comment

Predominantly sourced from our iconic Taylors Pass and Seddon Vineyards, this Pinot Gris is a rich, textural, opulent wine with a creamy palate from spending extended time ageing on yeast lees. The exotic tropical fruit flavours are framed by a soft, yet balanced acidity and unctuous texture.

Vintage

A near-perfect growing season led up to 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: 57% Taylors Pass + 43% Seddon

100% of the fruit is grown in the cooler, windier Awatere Valley, promoting slower ripening in the autumn weather which helps concentrate Pinot Gris flavours and retain natural acidities.

Winemaking Data

VARIETIES: 100% Marlborough Pinot Gris

ALCOHOL: 14.0

PH: 3.60

TOTAL ACIDITY: 5.7

RESIDUAL SUGAR: 12.0

FRUIT HANDLING: Harvested at night whilst fruit is cool to protect aromatics

FERMENTATION: 39% natural fermentation in seasoned barriques, the balance fermented in stainless steel with textural yeast strains.

MATURATION: Resulting wines were left on their yeast lees for 5 months to build palate weight and creamy textures into the wine.

FINING: Suitable for Plant based diets

