

Grapes  
100% Pinot Gris

Region/Appellation  
Marlborough

Alcohol by volume  
14.00%

Residual Sugar  
12 g/l

pH  
3.6

Total Acidity  
5.7 g/l

Drinking Window  
2024 - 2025

Tasting Guide

|     |   |   |        |   |   |   |       |
|-----|---|---|--------|---|---|---|-------|
| 1   | 2 | 3 | 4      | 5 | 6 | 7 | 8     |
| Dry |   |   | Medium |   |   |   | Sweet |

Tasting note printed  
25/04/2024

# Reserve Pinot Gris 2020

## 6x75cl

### Winemaker Notes

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.

### Vineyard

100% of the fruit is grown in the cooler, windier Awatere Valley (57% Taylors Pass, 43% Seddon), promoting slower ripening in the autumn weather which helps concentrate Pinot Gris flavours and retain natural acidities.

### Winemaking

After harvesting at night, in order to protect aromatics in the fruit, 39% of the grapes were naturally fermented in the seasoned barriques, and the balance in stainless steel with textural yeast strains. Post-fermentation, the wines were left on lees for 5 months to build palate weight and texture before blending and bottling.

### 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.

### Food match

Grilled and Roasted White Meats

Pan-fried salmon with nam phrik num dressing

