



# MARLBOROUGH PINOT GRIS 2010



## Tasting Notes

The 2010 Pinot Gris has a superb intensity of candied apples and nashi pear with subtle floral notes of jasmine and lavender with a hint of vanilla pod. Rich tropical flavours abound on the palate a long with honeydew melon and spice. Texturally the wine is fleshy and supple with a touch of oily viscosity yet an elegant mouth feel is achieved with some alcohol warmth and ripe phenolic structure on a finish with real persistence of flavour.

## Winemaking Notes

The 2010 season produced relatively low tonnages of beautifully ripe Pinot Gris with great fruit intensity and varietal expression. The fruit comes from two vineyards in the Rapaura area of Marlborough's Wairau Valley. And was harvested within 2 days of each other in mid April. The juice was cold settled and fermented at relatively cool temperatures (12 to 14°C) in stainless steel tanks using

selected yeasts – that is yeasts that allow the natural aromatics of the fruit to show through, enhance palate texture and will ferment steadily at cool temperatures. The wine was left for several months maturation on yeast lees after fermentation intending to add more layers to the aroma and complexity, weight and structure to the palate. A light fining with casein prepared the wine for bottling in July 2011.

## Your Notes

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## Wine Data

<b>Brix at harvest:</b>	23.9 to 24.2
<b>pH in wine:</b>	3.62
<b>TA at harvest:</b>	7.4 to 8.6 g/L
<b>TA in wine:</b>	5.7 g/L
<b>pH at harvest:</b>	3.28 to 3.42
<b>Alcohol:</b>	14.5%
<b>Aging potential:</b>	Up to 4 years
<b>Residual Sugar :</b>	6.8 g/L

**Winemakers:** Andrew Blake  
Anna Kingscote