

## 2015 VINTAGE

# PINOT GRIS



Our Estate range of wines are generous and offer great value for money. Using a combination of outstanding vineyard sites, leading viticultural practices, and consistent winemaking allows us to deliver a remarkably refreshing, unfailingly consistent, eminently drinkable wine. Our viticulture and winemaking teams have selected 20 vineyards from Marlborough, Hawkes Bay and Waipara to make up the 2015 Estate Pinot Gris. Aromas of candied pear, quince and lavender, lead to a palate with bright acidity, wonderful texture and a long finish.

*Winemakers:* Andrew Blake, Anna Kingscote and Hamish Kempthorne

**VINEYARD REGION** 16 Marlborough, 3 Hawkes Bay, 1 Waipara

**WINEMAKING** Each parcel was harvested at optimum ripeness, pressing commenced immediately on arrival to the winery. Fermented in stainless steel tanks using selected yeast strains at temperatures 12-15C. Fermentation ceased with cooling at the desired residual sugar balance for each component. Held on lees for 2 months before blending in early June and bottling in early July.

**VINTAGE CONDITIONS** The Marlborough, Hawkes Bay and Waipara growing season had a marked similarity. Cooler temperatures in the respective regions during the flowering period reduced berry size and bunch weights. As is often the case with the smaller berries, the flavours are more intense and concentrated. The warm dry conditions leading into harvest across much of New Zealand ensured the flavour, acidity and sugar levels of the grapes all benefited from the increased hang time. The fruit in each block was picked at optimum ripeness.

**NOSE** Initially aromas of candied pear and quince, followed by a subtle floral lift with lavender.

**PALATE** Spiced pear, waxy, supple, textural, bright acidity, persistent flavour and mouthfeel.

**WINE ANALYSIS:** **Alc/Vol:** 12.5% | **TA:** 5.77 g/L | **Residual Sugar:** 8 g/L

**AGING POTENTIAL:** Three to five years.

### *Food match*

Roasted pear and feta tart, fresh summer salad leaves.

