



2015 Pinot Gris (Sustainable) Marlborough New Zealand

Harvest & Winemaker's notes:

A warm summer allowed the grapes to ripen perfectly and the cool Marlborough nights harnessed the acidity to give definition to the wine. Harvested in the early hours of the morning to preserve fruit purity.

The grapes were slowly and gently pressed. After a cool, long fermentation the wine was aged on fine lees for 10 weeks to allow the natural weight of the wine to develop.

Tasting notes:

A refreshingly dry Pinot Gris with great concentration. Attractive aromas of fresh apricot mingle with fresh fig. The palate is full of rich flavours of quince that lead to a salty minerality on the finish.

SOILS	Deep clay with gravel and loam
ALCOHOL	13%
T.A	6.04
RS	4.7
BRUX	23
PH	3.35
HARVEST DATES	Early April