



Brookby Hill Pinot Gris 2018 Marlborough (Sustainable)

VINEYARD	BROOKBY HILL
SUB REGION	SOUTHERN VALLEYS
SOIL TYPE	WINDBLOWN LOESS OVER CLAY
ALCOHOL	14 %
T.A	7 G/L
RS	8.2 G/L
РН	3.12
VINE AGE	18 YEARS OLD
AGING	10% barrel fermentation, 4 months on fine lees
CASE PRODUCTION	650

Harvest & Winemaking notes:

Sourced from our Brookby Hill vineyard in the Southern Valleys, the fruit was handpicked off single cane, high density vines and gently pressed to retain freshness, fruit purity and varietal character. The cold clay soils from Brookby Hill provide great acidity in the wine. The wine was partially fermented in French oak barrels and kept on fine lees for 4 months to add granular mouthfeel and complexity to the palate.

Winemakers: David Clouson & Sanna Stander

Tasting notes:

A lovely almond colour in the glass, this Pinot Gris reveals floral notes, white peach and apricot aromas. Textured and off-dry, the wine has complex toasted hazelnut flavours mingling with juicy fresh peach and quince notes. This multi-layered and thought provoking Pinot Gris is opulent yet thirst quenching, beautifully balanced, with glossy texture and has a great line of acidity.

Delicious paired with Asian fare.