



Black Cottage

Pinot Gris

Marlborough New Zealand 2019

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Sustainably Grown

Harvest & Winemaking notes:

A warm, dry summer lead to an early harvest with pristine fruit, small berries, and great concentration. This pinot gris was harvested in the early hours of the morning to preserve fruit purity and varietal character. After a long, cool fermentation, the wine was aged on fine yeast lees for 8 weeks to allow the natural texture of the wine to develop.

Winemaker: Sanna Stander

Tasting notes:

A mouth quenching, dry pinot gris filled with aromas of pear and exotic spice. The palate has a crunchy, crisp texture and has great complexity. Flavours of mandarin peel, nectarine and touches of orange blossom come through with a twist of spice on the finish.

Sip solo or pair with Asian fare and slightly smokey foods.

Analysis:

SUB-REGION	Wairau Valley
SOIL TYPE	Alluvium
VARIETIES	Pinot Gris
PH	3.15
TA	6.5 g/l
RS	4.6 g/l
ALCOHOL	12.5%

www.blackcottagewines.co.nz

