

2013

MARLBOROUGH

PINOT GRIS

How it tastes

Our wines have personality, no doubt about that. We liken this one to a gorgeous woman sitting next to you on the plane, the one everyone wants to talk to but can't quite pluck up the courage – delicate, sweet and beautiful perfumed. It has a pale straw colour and very pure aromas of peach and floral white blossoms. It's elegant with wafts of almond meal. The palate is soft and velvety with (as any good woman knows) a layer of texture and complexity. Who wouldn't want to take her home to meet mum?

Cellaring

Enjoy the youthfulness of this wine while the flavours are bright and the aromas intense, within 12 months of bottling is optimum drinking time!

How we made it

Special parcels of Pinot Gris were identified in our Marlborough Vineyards as being the pick of the bunch. Carefully harvested to ensure the fruit stayed in perfect condition, the fruit was gently pressed and fermented cool with a selection of aromatic yeast. The wine was left on fermentation lees to induce secondary ferment characters and promote a lush mouth feel.

Technical stuff

PH 3.3	Grapes from: Marlborough
RESIDUAL SUGAR 7.1 grams per litre	Variety: 100% Pinot Gris
Acidity 5.2 grams per litre	Alcohol: 12.5%



MATUA