

2014

MARLBOROUGH

PINOT GRIS

How it tastes

When it comes to excellent vintages and growing awesome Pinot Gris, we couldn't really have asked for much more from 2014. Marlborough pulled out all the stops, with our Pinot Gris ripening faster than a shake of a lamb's tail. The grapes were concentrated with flavour, perfect for making delicious wine. This bright straw coloured Pinot Gris is fresh and pure on the nose with peach and cashew. The palate is soft and luscious with a hint of sweetness.

This is one you won't want to share!

Cellaring

Enjoy this wine while it's still young and full of bright, intense flavours and aromas. Drink within 12 months of bottling.

How we made it

We spotted some pretty special parcels of Pinot Gris in our Marlborough Vineyard to blend into this wine. Carefully harvested to ensure the fruit stayed in perfect condition, we pressed the fruit gently and cool fermented it with a selection of aromatic yeasts to help the wine shine. We left it on lees for a while to build texture and to create a delectable, lush mouthfeel. Yum!

How we drink it

Pour yourself a glass of this Pinot Gris and whip up an Italian style risotto with a splash of wine and a sprinkling of prawns.

Serve with plenty of Parmesan cheese.

Technical stuff

PH	Grapes from:
3.5	100% Marlborough
Residual sugar	Variety:
6.0 g/l	100% Pinot Gris
Acidity	Alcohol:
5.6 g/l	13.6%



MATUA