

2015 MARLBOROUGH PINOT GRIS

How it tastes

Just when we thought things couldn't get much better, the 2015 pulled out all the stops. Super warm, dry days ripened our grapes early, making them very tasty – and creating Pinot Gris that is really turning heads! This wine is aromatic, with intense baked pear and spiced quince on the nose. The palate is deliciously concentrated and fresh with just a touch of perfumed sweetness. With all this in one sip, you'll definitely be wanting more!

Cellaring

Enjoy this wine while it's still young, fresh and full of all its bright, aromatic flavours.

How we made it

We were chuffed to have super ripe Pinot Gris fruit from our Marlborough vineyard this year. To lock in all the delicious aromas and flavours, we carefully harvested the grapes and pressed them gently. Then, to make this Pinot Gris really show off its fresh, bright characters, we cool fermented it with special yeasts. Before bottling, we left the wine to sit on lees for a while to build texture and lusciousness. Delicious!

How we drink it

With fish or chicken straight off the BBQ - try soaking some chicken in a splash of this wine, a dash of lime and a dollop of honey. Throw it on the hot grill and cook to perfection.

Technical stuff

PH
3.25
Residual sugar
8.0 grams per litre
Acidity
6.3 grams per litre

Grapes from:
All Marlborough
Variety:
Pinot Gris
Alcohol:
13.5%



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