



# Single Estate Pinot Gris 2021

## Tasting Note

This Marlborough Pinot Gris offers delicate aromas of pear and quince flowing into delicious honey and citrus on the palate. This elegant wine offers a long, textured finish.

## Harvest

The 2020 winter was unusually dry with less rainfall than the long-term average. Frost events at the start of the growing season and cold, wet weather during flowering had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield and promoting concentration of aromas and flavours in the grapes. The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. This long, slow ripening period allowed the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. A few cooler evenings during the lead-in to harvest helped the berries to retain acidity and promote the fresh, vibrant flavours we love in Marlborough fruit.

## Winemaking

Yeasts were specially selected to showcase the classic Pinot Gris aromatics and build the mealy complexity that's typical of Pinot Gris. A small amount of skin contact helps to extract flavour and build weight of the wine. Fermentation is stopped when natural sweetness balances the classic Marlborough acidity. A mixture of ferment temperatures are used; warmer ferments add texture while cooler ferments help to retain bright fruit and purity. Following a short time on lees the wine is racked to blend, fined and stabilised before filtration to prepare for bottling.

## Technical Specs

<b>Winemaker</b>	Jeremy Tod
<b>Alcohol content:</b>	13.3%
<b>TA:</b>	5.2
<b>pH:</b>	3.5
<b>Residual sugar:</b>	8.5 g/L
<b>Region:</b>	Marlborough
<b>Dietary info:</b>	Suitable for gluten free diets

## Food Match

A delicious apéritif which can be enjoyed on its own or alongside Asian dishes like wok-fried prawns and Bok choy.

