



# WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



## PINOT GRIS 2019

### TASTING NOTES

The pure age of these vines give the wine texture and palate weight. It is rich, floral and fleshy with mouth-filling, pear, crisp apple and spice flavours.

### VINTAGE OVERVIEW

Flowering commenced in the first week of December. During this period the region experienced higher than average rainfall limiting the potential yields. January and February were some of the warmest months on record culminating in one of the earliest harvests seen in the region. Picking began in the first week of March and concluded in the first week of April. The harvest consequently wasn't condensed allowing the winemakers to pick at optimal balance and sugar ripeness, as well as physiological ripeness.

The warm and fine weather through the late summer months has allowed the development of a riper spectrum of flavours, providing an extensive array of complimentary blending components from which to assemble the wines.

### VINIFICATION

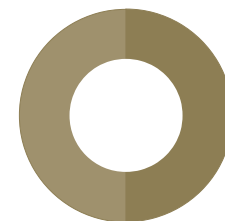
Harvested in the cool hours of the morning they were gently pressed and fermented in stainless steel vats. A small parcel was fermented and aged in older French oak to add texture and palate weight. After blending the wine was left to settle before bottling on the Wairau River Estate.

## FLAVOUR PROFILE

Floral		Green Apple	
Pear		Spices	

## VINEYARD COMPOSITION

Home	
McLean	



## TECHNICAL DATA

Harvested 19th March – 27th March 2019

Alc	13.0%
RS	5.7g/L
TA	6.6g/L
pH	3.22



Marlborough,  
New Zealand