

TASTING NOTE

2021 PINOT GRIS

CATALINA
SOUNDS

MARLBOROUGH
NEW ZEALAND

WINEMAKER COMMENTS

The 2021 vintage certainly had its nuances compared to vintages over the last decade. Early spring frosts, combined with cool wet weather during flowering had a significant impact across Marlborough, resulting in yields being lower than average across the region. Summer turned out dry and warm, and with low-yields an early harvest was upon us; starting 10 days earlier than 2020. Fruit quality was exceptional this year and the wines certainly reflect this with strong Marlborough typicity and generosity.

An endearing and layered wine, with diverse aromatics of nougat, nashi pear, vanilla custard and white flowers. The palate is generous, where ripe fruit and texture create richness, yet balance with very fine minerality and a touch of residual sugar to bring the wine to a memorable finish. **Matt Ward**

GEOGRAPHICAL INDICATION

Marlborough, New Zealand - certified with Sustainable Winegrowers New Zealand.

WINEMAKING

7% fermented in neutral 500L puncheons with indigenous yeasts, 93% fermented at cooler temperatures in stainless steel tanks.

VINEYARDS

100% Pinot Gris sourced from three vineyards, (75%) from Sound of White Vineyard in the Waihopai Valley; on a clay rich soil profile that creates the backbone of our Pinot Gris & (25%) from the Awatere Valley.

WINEMAKING

Once harvested the fruit is pressed and the first portion of juice is taken to tank and barrels (12%) for a high solids fermentation. This creates texture and palate weight. The balance of juice is gently clarified and fermented in stainless steel (88%) at a low temp for fruit purity and vibrancy.

ANALYSIS

Alcohol 13.5%	Acid 5.3g/L
pH 3.41	Sugar 5.2g/L

CELLARING POTENTIAL

Enjoy over the next 3-5 years when cellared correctly.

FOOD MATCH

Spicy Indian, Thai and Asian inspired dishes. Richer seafood dishes like barbecued scallops and pan-fried salmon, or hard, salty cheeses like Manchego or aged Comte.

