



# TASTING NOTE

## WINEMAKER COMMENTS

A truly remarkable growing season that was marked by dry, warm weather. A significant late season frost and a cooler start to flowering in December created low yields across much of the region. Pinot Gris was no exception, and the resulting bunches were small, and intensely flavoured. The two parcels of Pinot Gris were harvested on the 28th of March, from our estate vineyard Sound of White, and the 31st of March from our grower vineyard.

Beautifully scented with sweet spices, caramelised apple and ripe pear. A subtle vanilla pod note gives hints to the use of seasoned oak. The palate is soft and rich initially, then fills with plush, ripe fruit. Supported by a fine line of acidity, the finish is long and moreish.

**Matt Ward**

## GEOGRAPHICAL INDICATION

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

## VINEYARDS

The fruit is sourced from two vineyards in the Omaka and Waihopai Valleys which is part of the cooler and drier Southern Valleys. 60% of the fruit comes from our Sound of White Vineyard in the Waihopai Valley, where ripe fruit and concentration creates the core of our Pinot Gris. The remaining 40% comes from a grower vineyard, in the Omaka valley, creating vibrancy and freshness.

## WINEMAKING

The aim with the winemaking on Pinot Gris is to create freshness, richness and complexity, while being deliciously moreish. This is achieved by a small portion (4% in 2024) fermenting with 'wild' yeast in older 500 L French oak barrels for complexity and the balance being fermented in stainless steel tanks with a select yeast for varietal expression.

The fermentation is stopped with a small amount of residual sugar, but still gives the perception of being dry. The individual components stay in tank and barrel for 10 months to create texture in the mouth, before blending and bottling in January 2025. This wine was made without the use of animal products and is vegan and carnivore friendly.

## ANALYSIS

Alcohol	13.5%
pH	3.48
Acid	5.7g/L
Sugar	6.7g/L

## CELLARING POTENTIAL

Enjoy over the next 3+ years when cellared correctly.

## FOOD MATCH

Pinot Gris pairs well with spicy dishes like Chinese, Indian and Mexican with its sweetness, body and spicy aromas. It can also pair well with washed-rind cheeses, lighter chicken dishes and even desserts like apple pie and nutty cakes.