

TASTING NOTE

2020 PINOT GRIS

CATALINA
SOUNDS

MARLBOROUGH
NEW ZEALAND

WINEMAKER COMMENTS

The 2019/20 growing season will be one to remember for a number of reasons. Spring started out with mixed weather - cool temperatures, strong north-west winds, rain and a healthy dose of sunshine which became settled warm weather through flowering in December, ensuring a modest fruit set.

Late January into February was hotter than average and very dry, then eased into classic Marlborough warm days and cool nights. Those warm days and cool nights helped to retain the unique fruit profile of Marlborough with some fresh, racy acidity to match.

The wine has integrated aromatics of baking spice, Asian pear and desiccated coconut. The palate is soft and rich, then underpinned with subtle minerality to give a long and lingering finish. **Matt Ward**

GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand - certified with Sustainable Winegrowers New Zealand.

VINEYARDS

100% Pinot Gris sourced from three vineyards across the Southern, Wairau and Awatere Valley sub-regions of Marlborough, giving a distinct regional expression that is uniquely 'Catalina Sounds'. Southern Valleys (65%), Awatere Valley (20%) and Wairau Valley (15%).

WINEMAKING

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

ANALYSIS

Alcohol 13.2%
pH 3.30
Acid 5.6g/L
Sugar 4.7g/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.

