



MARLBOROUGH WINE
LIMITED



MARLBOROUGH VINES PINOT GRIS 2013

VARIETY	100% Pinot Gris
ALCOHOL	13.5%
PH	3.59
TA	6.5g/L
RESIDUAL SUGAR	2.7g/L

LOCATION
Marlborough

TASTING NOTES

A delicious Pinot Gris with mid-straw hues and intense aromas of ripe pear and quince that leap from the glass.

The palate is rich and inviting with intense flavours of pear and ripe citrus that are supported by well-integrated acidity. An absolutely delicious Pinot Gris, with excellent balance and flavour.

FOOD MATCHING

Pinot Gris is just superb with Asian style food. Oven bake a fillet of salmon with soy, ginger and mirin, and serve with rice and a mixed green salad with a spicy dressing of lime, sesame oil and fish sauce with fresh Vietnamese mint. The perfect match, unbelievably tasty!

RATINGS

Peter Saunders Review March 2014 - 5 stars
New World Wine Awards 2014 - Bronze

Viticulture and Winemaking

The 2013 vintage in Marlborough will be remembered for its warm growing season and modest yields, resulting in wines of exceptional quality. Bud burst was much earlier than 2012 due to a beautifully warm spring, while fruit set was above average. Warm weather continued into Jan/Feb 2013 with little rain which helped to keep the vines fresh and the fruit healthy, enabling us to hang the fruit until optimal ripeness was achieved.

Grapes were machine harvested in the cool of the early morning to preserve their flavour, then destemmed, crushed and lightly pressed with minimal skin contact. The clear juice was then fermented at low temperatures in stainless steel tanks with selected yeast strains to preserve the inherent fruit flavours. Following fermentation, the wine was left on light lees to enhance texture and complexity for 4 months before blending and prepared for bottling. Enjoy!

