



LEEFIELD
— STATION —

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Pinot Gris.

VINTAGE

Vintage 2017 delivered a smaller than predicted crop for Marlborough's wine industry, ensuring the vibrant, fruit-driven wines the region is so well known for, were achieved.

Summer started early with warm weather leading to good flavour development, indicating the potential for great wine. Our vineyard staff and winemakers spent plenty of time in those early days of the season, working out how to get the best balance from our vines – and ultimately into our wines.

Nature threw in some challenges along the way, with a major November earthquake, a cool and windy summer and stints of rain in Autumn. Rigorous vineyard management and careful harvest decisions have ensured our Marisco wines have an exciting spectrum of flavours from our harvested grapes. A growing year of challenges – resulting in wines to remember!

WINEMAKING

The fruit was gently pressed and the resulting juices were fermented in temperature controlled tanks with select yeast strains, chosen for their ability to enhance the unique flavour and mouthfeel attributes of Pinot Gris.

ANALYSIS

Alcohol	14.0%
pH	3.341
Titrateable Acidity	5.7g/L
Residual Sugar	3.3g/L

TASTING NOTE

Fragrant aromas of yellow apples and grapefruit comingle with green tropical fruits and a lifted spiciness reminiscent of powdered ginger. Delivered on a weighty yet tautly-structured palate, a brightness and freshness emerges that reflects the cool, unique growing conditions of the Waihopai Valley, Marlborough.

FOOD MATCHING

A highly versatile food wine well suited to most Asian cuisines; try our Pinot Gris with crab and pork shumai (steamed dumplings).

CELLARING POTENTIAL

Crafted to enjoy whilst young and fresh; we recommend drinking this wine within 2 – 3 years of vintage date.

PINOT GRIS 2017

