



LEEFIELD
— STATION —

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Pinot Gris.

VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm Spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of Summer brought one of the warmest Decembers on record, while the key ripening months of January, February and March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines – typical of the Waihopai Valley, Marlborough.

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	3.58
Titrateable Acidity	5.84g/L
Residual Sugar	2.34g/L

TASTING NOTE

Floral aromas expressing apricot and zesty grapefruit are supported by a weighty yet taught palate. Honeydew with a hint of spiciness and limey pith with juicy acidity fills the mouth, rounding out to a luscious and approachable finish showcasing the climate and growing conditions of the Waihopai Valley.

FOOD MATCHING

A highly versatile food wine well suited to most Asian cuisines; try our LeeField Station Pinot Gris 2018 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 2018

