



## **THE NED PINOT GRIGIO 2013**

**Variety** 100% Pinot Grigio

**Viticulture**

Our 260ha Waihopai Valley Vineyard is compiled of vertical shoot positioned cane pruned vines, at 2500 plants per hectare. The soil is ancient riverbed comprised of free draining stony silt and loam topsoil.

**Vintage**

The 2013 Marlborough vintage will be remembered for its abundance of sunshine. The warm days and cool nights provided the perfect growing conditions. Cooler evening temperatures slowed the fruit development which has further enhanced the aromatic expression, minerality and balance of the wines.

**Winemaking**

All our wines are produced in our “New Generation” Winery using temperature controlled fermentation in stainless steel tanks. We carefully select yeast strains chosen for their ability to capture the true essence of Pinot Grigio.

**Analysis**

Alcohol	13.5%
PH	3.45
Titrateable Acidity	5.9g/L
Residual Sugar	4.8g/L

**Colour**

Signature pale salmon blush.

**Aroma**

Base fruit notes of pear and stone fruit are further enhanced with the subtle perfume of white-petal florals and sweet baking spice.

**Palate**

The Ned Pinot Grigio offers a mouth filling richness with subtle tannin nuances from the increased skin contact. This texture enhances the wines overall drinkability, whilst promoting the spicier concentration of fruit flavours.

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

**Food Matching**

A highly versatile food wine; our Pinot Grigio has been internationally recognised as the best wine match for Cantonese Dim Sim.

