

▲ 2015 Pinot Gris



VARIETY

100% Pinot Gris.

VITICULTURE

Situated in the Waihopai Valley of Marlborough, the Marisco Vineyards comprise of a complex range of soils running across ancient river bed terraces with a unique climate. This combination of soils and climate allows us to produce classic styles of Sauvignon Blanc and Pinot Gris – showing elegance and fruit purity.

VINTAGE

Harvest 2015 will long be remembered for the one in 85 year drought and smaller than average crops resulted. The growing season provided some technical challenges but the end result was outstanding quality wines.

Budburst was at a near identical time to 2014 and November was dry, with temperatures slightly above the long-term district average. Following Christmas there was a hot, dry period that lasted right through to the middle of March before the weather finally broke and the district got some welcome rain. Vintage ran smoothly and the wines of 2015 will be recognised as truly memorable.

WINEMAKING

A percentage of fruit was given up to 12 hours skin contact. The juice then underwent temperature controlled fermentation in stainless steel tanks with carefully selected yeast strains, chosen for their ability to capture the full aromatic intensity and complexity of Waihopai Pinot Gris.

ANALYSIS

Alcohol	13.5%
pH	3.52
Titrateable Acidity	5.8g/l
Residual Sugar	4.9g/l

COLOUR

The Ned signature pale salmon blush.

AROMA

Gently seductive aromas of tree ripened pears laced with white florals, tangerine and ginger spice.

PALATE

Extended skin contact on a selection of the ripest fruit parcels is essential for promoting the signature salmon pink colour of the Ned Pinot Gris. Equally important is the positive effect this technique has on enhancing the wine's overall richness and mouth feel, providing the perfect counterpoint to the fine and slightly drying tannin texture that dominates the long, spicy finish.

FOOD MATCHING

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

CELLARING POTENTIAL

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

(NB: Pinot Gris is Pinot Grigio in the Northern Hemisphere)