

▲ 2017 Pinot Gris / Pinot Grigio



ORIGIN

Waihopai River Vineyard and 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 to minimise the negative effects of skin contact and the resulting juices fermented in temperature controlled tanks

with select yeast strains, chosen for their ability to enhance the varietal intensity and mouthfeel of Pinot Gris.

ANALYSIS

Alcohol	13.5%
pH	3.34
Titrateable Acidity	5.7g/L
Residual Sugar	5.4g/L

TASTING NOTE

Uniquely pale pink, with flavours reminiscent of poached pear and green mango with a rosy floral lift. Richly broad and instantly mouth filling, the palate weight and texture is in part derived from the extended contact of the juice with the grape skins prior to pressing.

FOOD MATCHING

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

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2 years of vintage date.

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