

▲ 2018 Pinot Gris / Pinot Grigio



ORIGIN

Waihopai River Vineyard and 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 to 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

A portion of fruit was given skin contact to help enhance a salmon pink colour into the wine, thereby endorsing the signature style for The Ned

Pinot Gris. The fruit was then gently pressed and fermented in stainless steel tanks. Temperature control ensured a slow, steady fermentation to preserve aromatics. Selected yeast strains were chosen to enhance varietal intensity and mouthfeel for this Pinot Gris.

ANALYSIS

Alcohol	14.0%
pH	3.5
Titrateable Acidity	6.0g/L
Residual Sugar	5.2g/L

TASTING NOTE

Instantly recognisable as The Ned with its skin-contact derived, delicate salmon pink colour, the 2018 Pinot Gris has a gentle aromatic of baked yellow apple, persimmon and powdered ginger embedded in a warm, spicy palate with a deliciously slippery feel.

FOOD MATCHING

The Ned Pinot Gris 2018 can become your best friend when enjoyed on its own, however also pairs well with your favourite fish dish accompanied with a fresh watermelon salad.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2 -3 years of vintage date.

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