

▲ 2019 Pinot Gris / Pinot Grigio



ORIGIN

Marlborough

VINTAGE

The growing season of vintage 2019 in Marlborough has resulted in a smaller than expected yield across the entire region but also delivered intensely flavoured fruit of exceptional quality.

Well established soil moisture levels set us up perfectly for an uncharacteristically warm winter. Spring produced near perfect conditions for bud burst and canopy establishment while a lack of any significant spring frosts resulted in very high yield predictions. Above average rainfall combined with below average wind and sunshine hours in December meant flowering and fruit set was slightly below earlier predictions. However, almost drought-like conditions from Christmas onwards meant a dry, hot ripening season allowing the fruit to reach intense levels of flavour and ripeness. It also meant that despite some heavy, late season rain the fruit was in immaculate condition come harvest time and in pristine condition on receipt at the winery.

The highs and lows of the 2019 vintage have thrown some challenges our way but a well-prepared vineyard and winery team significantly reduced the potential impact of these events. The end results are some incredibly concentrated, ripe and balanced wines of extraordinary quality.

WINEMAKING

A portion of fruit was given extended skin contact to help imbue a salmon pink colour into the wine, thereby endorsing the signature style of The Ned Pinot Gris. The fruit was then gently pressed and fermented in stainless steel tanks. Consistent 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	13.5%
pH	3.4
Titrateable Acidity	4.8g/L
Residual Sugar	5.1g/L

TASTING NOTE

Instantly recognisable from its salmon pink colour, the 2019 vintage is delightfully aromatic featuring bright florals and ripe aromas of white peach and honeydew with hints of baking spice. The harmonious palate is fresh and full of flavour — a delicious example of cool climate Marlborough Pinot Gris.

FOOD MATCHING

This wine has been crafted as an everyday glass of wine that can be appreciated as much on its own as it can when paired with food. Try the 2019 vintage with Seared Scallops in a Pinot Gris Butter Sauce.

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]