

THE KING'S THORN PINOT GRIS 2019

ORIGIN

Sourced from the Leefield Station and Waihopai River Vineyards, Waihopai Valley, Marlborough.

VARIETY

100% Pinot Gris.

VINTAGE

The growing season of vintage 2019 in Marlborough 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

Fruit for this wine hand harvested in two picks when the sugars were ripe and acid were still prevalent. The grapes were whole bunch pressed in the stainless steel tanks where they were settled. The clear juice was then transferred into a new 3000L French oak foudre as well as new and old French puncheons. A long cool Fermentation took place with the resulting wine nearing on dryness. The wine was then left un sulphured for 6 months with regular lees stirring to promote mouthfeel and richness. The parcels were blended in November before filtration and bottling in December.

ANALYSIS

Alcohol	14.0%
pH	3.30
T.A	5.5g/L
Residual sugar	2.0g/L

TASTING NOTE

Aromas of quince, nectarine and melon dominate the nose with a slight nuttiness stemming from the oak influence. The palate is rich and opulent with notes of stonefruit and brioche. The wine's vibrant acidity and phenolic structure help it finish long and dry.

FOOD MATCHING

We encourage imbibing this wine with something special. Try our 2019 King's Thorn Pinot Gris with a pesto-stuffed chicken breast and quinoa salad.

CELLARING POTENTIAL

2 – 3 Years.

