

# ▲ 2020 Pinot Gris / Pinot Grigio



## ORIGIN

Marlborough, New Zealand.

## VINTAGE

The growing season and harvest of 2020 was a thoroughly “good news” story despite the challenges thrown at us by COVID-19.

Bud burst came early this season, but cool dry weather meant leaf development and canopy growth was drawn out. By November temperatures warmed up and rainfall levels returned to near normal. By December the above average warmth contributed to early and speedy flowering in early season varieties such as Chardonnay and Pinot Noir.

Between Christmas and March, the season bounced back strongly with a very consistent period of hot, dry weather; the driest Marlborough has seen in 88 years. Harvest began with fruit for our sparkling wine programme and moved swiftly through our Waihopai River Vineyard and finally onto cooler areas of Leefield Station. We believe the quality of the wine to come from our Waihopai and Southern Valleys vineyards will make 2020 memorable – delivering aromatic wines full of bright and exuberant freshness – a vintage to be remembered for more than just a pandemic.

## WINEMAKING

A portion of the Pinot Gris fruit, which is naturally pink in colour, underwent a period of skin contact to enhance colour and texture in the juice. The fruit was then gently pressed to stainless steel tanks for fermentation. Selected yeast strains were chosen to enhance varietal intensity and mouthfeel with a slow, steady fermentation to preserve these aromatics. The salmon pink colour is a stylistic signature of The Ned Pinot Gris.

## ANALYSIS

Alcohol	13.5%
pH	3.4
Titrateable Acidity	5.5g/L
Residual Sugar	4.9g/L

## TASTING NOTE

Uniquely salmon pink in colour, a feature that has become synonymous with The Ned Pinot Gris. A richly broad yet refreshing and supple style, in part derived from extended contact of the juice with grape skins prior to pressing. Complex fruit aromas of pear, quince and nectarine are evident, finishing with hints of citrus and a rosy floral lift.

## FOOD MATCHING

Everything from rustic vegetables to succulent chicken, or your favourite pork dumplings. Feeling a bit more sophisticated? Try a Thai-style deep fried whole snapper – crispy, fragrant, and delicious.

## 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)