



LEEFIELD
— STATION —

ORIGIN

Waihopai Valley, Marlborough

VARIETY

100% Pinot Gris

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

The fruit was gently pressed to minimise skin contact. The resulting juices were fermented in temperature-controlled tanks with select yeast strains, chosen for their ability to enhance the unique mouthfeel and flavour attributes of Pinot Gris.

ANALYSIS

Alcohol	13.5%
pH	3.28
Titrateable Acidity	5.21g/L
Residual Sugar	2.3g/L

TASTING NOTE

This wine displays a sweet-scented, spicy nose with a hint of baked apple and honey. The palate delivers a lively burst of white nectarine and limey pith that flows seamlessly into a refreshing, clean finish with subtle notes of lemon zest.

FOOD MATCHING

A highly versatile food wine; try the 2019 Leefield Station Pinot Gris with a delicious home cooked roast pork with all the trimmings.

CELLARING POTENTIAL

Crafted to be enjoyed while youthful and fresh; we recommend drinking this wine within 2–3 years of vintage date.

PINOT GRIS 2019

