

THE KING'S THORN PINOT GRIS 2017

ORIGIN

Sourced from the Waihopai River Vineyard.

VARIETY

100% Pinot Gris.

VINTAGE

Vintage 2017 delivered a smaller than predicted crop for Marlborough's wine industry, ensuring the vibrant, fruit-driven wines the region is so well known for, were achieved.

Summer started early with warm weather leading to good flavour development, indicating the potential for great wine. Our vineyard staff and winemakers spent plenty of time in those early days of the season, working out how to get the best balance from our vines – and ultimately into our wines.

Nature threw in some challenges along the way, with a major November earthquake, a cool and windy summer and stints of rain in Autumn. Rigorous vineyard management and careful harvest decisions have ensured our Marisco wines have an exciting spectrum of flavours from our harvested grapes. A growing year of challenges – resulting in wines to remember!

WINEMAKING

Crafted from select low yielding portions of our Waihopai River vineyard, these blocks were picked over a five-day period to capture the full spectrum of Pinot Gris varietal character. Ten per cent of the wine is fermented in 500L French oak puncheons to build richness and weight in the final blend.

ANALYSIS

Alcohol	14.0%
pH	3.25
T.A	5.3g/L
Residual sugar	5.6g/L

TASTING NOTE

Rich, gentle aromas of golden peach, grapefruit and green pawpaw with a subtle, lifted oak-derived spice. Once in the mouth, the palate is a deeply complex amalgam of yellow citrus and cool stonefruits presented on a weighty, polished frame that eventually yields to a lightly drying, citrus fuelled finish.

FOOD MATCHING

Something utterly simple but dangerously delicious; we encourage you to try our 2017 King's Thorn Pinot Gris with rillettes of pork belly heaped onto lightly toasted sour dough.

CELLARING POTENTIAL

2 – 3 Years.

