

## THE KING'S THORN PINOT GRIS 2018

### ORIGIN

Sourced from the Waihopai River Vineyard.

### VARIETY

100% Pinot Gris.

### VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm Spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of Summer brought one of the warmest Decembers on record, while the key ripening months of January, February and March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines – typical of the Waihopai Valley, Marlborough.

### WINEMAKING

Grapes for this wine were harvested later in the growing season to allow full ripening of the synonymous Pinot Gris flavours and acid profile. Whole bunches were pressed into mostly stainless-steel tanks

with a minority being transferred into oak puncheons. Fermentation was carried out with cooler temperatures to retain the bright stonefruit aromas. Oak portions were stirred on a weekly basis to promote mouthfeel and roundness with the wine being assembled after 3-4 months on light lees.

### ANALYSIS

Alcohol	14.5%
pH	3.58
T.A	6.0g/L
Residual sugar	4.8g/L

### TASTING NOTE

Rich aromas of ripe peach, apricot and grapefruit are intertwined with a nutty, spicy oak character. The lush palate invokes stone fruit flavours supported with an opulent texture derived from barrel componentry. The wine finishes deliciously dry with a bright citrus acidity.

### FOOD MATCHING

We recommend imbibing this wine with something special. Try our 2018 King's Thorn Pinot Gris with paua ravioli in a burnt butter sage sauce and shaved pecorino cheese.

### CELLARING POTENTIAL

2 – 3 Years.

