



LEEFIELD
— STATION —

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Pinot Gris.

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

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	3.26
Titrateable Acidity	5.21g/L
Residual Sugar	2.8g/L

TASTING NOTE

Inviting baked pear and honeysuckle aromatics lead into a lively palate of white nectarine and juicy golden apple. The vibrant acidity and hint of spice provide a pleasing texture and mouthfeel.

FOOD MATCHING

A highly versatile food wine; try the 2020 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 2020

