

▲ 2021 Pinot Gris / Pinot Grigio



ORIGIN

Marlborough, New Zealand.

VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

WINEMAKING

A portion of Pinot Gris juice underwent a period of skin contact to enhance colour and texture. It 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	14.0%
pH	3.38
Titrateable Acidity	4.9g/L
Residual Sugar	5.6g/L
Vegan Certified	

TASTING NOTE

The Ned Pinot Gris 2021 demonstrates vibrant stone fruit aromas of white peach and lychee together with nuances of cinnamon spice. The opulent palate is lengthy and fresh evoking juicy nectarine and poached pear characters.

FOOD MATCHING

A versatile wine that pairs well with food due to notable fruitiness and gentle acidity. Tuck into an antipasto platter with marinated olives, stuffed piquante peppers, mozzarella balls, cherry tomatoes and a selection of cured meats with a loaf of toasted ciabatta.

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)