

BLACK LABEL:

Marlborough Pinot Gris 2021

Our Black Label range is crafted specifically to complement food. This Pinot Gris offer flavours of toffee, nectarine and pear, with a hint of ginger. Dry, rich and complex, with layers of flavour. A full-bodied style with great weight and a creamy density.



INFORMATION

Grape Varieties	Pinot Gris
Region	Marlborough
Sub Region	Waihopai & Wairau Valleys
Harvest method	Machine
Harvest dates	Various
Harvest Analysis	Various
Processing	Six hours skin contact prior to pressing.
Fermentation vessel	60% tank; 40% old seasoned oak barrels.
Fermentation	Fermented in tank with a combination of commercial and wild (40%) yeast.
Malolactic	60%
Maturation	8 months on lees.
Fining	Yeast Cell Walls
Filtration	Yes

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TECHNICAL NOTES

Alcohol	14.0%
TA	5.0 g/L
pH	3.56
Residual sugar	1.6 g/L

WINEMAKER NOTES

Honey suckle, stone-fruits and ripe pear. Rich and complex with layers of flavour - toffee, nectarine, baked pear and a touch of ginger. Great weight and a creamy density.

Recommended Food	Great with seafood - scallops are the perfect match. Or try a vegan mushroom or creamy vegetable risotto.
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First vintage	2009
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AWARDS



SUSTAINABLY CRAFTED
NEW ZEALAND WINE

