



BLACK LABEL:

Marlborough Pinot Gris 2022

Our Black Label range is crafted specifically to complement food.

This Pinot Gris, partially fermented in oak barriques, offers 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
Harvest Method	Machine
Harvest Dates	30 th March and 4 th April
Harvest Analysis	Various
Processing	No extended skin contact
Fermentation Vessel	60% Barrel Ferment - High solids Juice
Fermentation	Inoculated.
Malolactic	None
Maturation	8 months on lees.
Fining	Yeast hulls
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	14.0%
TA	6.5 g/L
pH	3.6
Residual Sugar	2.0 g/L

TASTING NOTES

Complex yet bright with lots of stone fruits, clover honey, lemongrass and ginger.

Dense entry led by peach and nectarine. Flavours of red guava, gala apples and lime from the mid palate. Opulent with a fresh finish.

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



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