



BLACK LABEL:

# Marlborough Pinot Gris 2023



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 & Wairau Valleys
Harvest Method	Machine
Harvest Dates	3 <sup>rd</sup> – 8 <sup>th</sup> April
Harvest Analysis	Various
Processing	No extended skin contact.
Fermentation Vessel	60% tank; 40% barrel ferment – high solids juice..
Fermentation	Inoculated yeast
Malolactic	No
Maturation	5 months on lees.
Fining	Pea Protein
Filtration	Yes



**SUSTAINABLY CRAFTED**  
NEW ZEALAND WINE





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## TECHNICAL NOTES

Alcohol	13.5%
TA	5.5 g/L
pH	3.67
Residual Sugar	2.3 g/L

## WINEMAKER NOTES

Rich tropical fruit with Pear, lemon blossom, honey suckle, touch of ginger and nutmeg.

Fresh and creamy entry, Layers of stone fruit, Nectarine, fresh pear, hint pineapple, floral, voluptuous and seamless.

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

## AWARDS



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