



BLACK LABEL:

Marlborough Pinot Gris 2023

Our Black Label range is crafted specifically to complement food.

This Pinot Gris, partially fermented in oak bariques, 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 rd – 8 th 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.
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First Vintage	2009
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AWARDS

4.5 STARS	Michael Cooper, michaelcooperwines.com
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