



BLACK LABEL
Marlborough
Pinot Gris
2021

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.



LASTING CHARACTER



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.

FOOD RECOMMENDATION

Great with seafood - particularly shellfish such as scallops. Or try a vegan mushroom or creamy vegetable risotto.

AWARDS

INFORMATION

First Vintage	2009
Grape Variety	Pinot Gris
Region	Marlborough
Clonal Selection	N/A
Harvest Method	Machine
Harvest Dates	3rd - 8th April
Harvest Analysis	Various
Processing	No extended skin contact
Fermentation Vessel	40% Barrel Ferment - High solids Juice
Fermentation	Inoculated.
Malolactic	None
Maturation	5 months on lees
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	14.0%
TA	5.5 g/L
pH	3.67
Residual Sugar	2.3 g/L