



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.



LASTING CHARACTER



## 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.

## FOOD RECOMMENDATION

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

## AWARDS

4.5 STARS

Michael Cooper

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## 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 |