



FAMILY RESERVE
**Marlborough
Pinot Gris**

2023

Crafted from specially selected vineyards positioned throughout Marlborough comes this rich, full bodied Pinot Gris.

This stunningly juicy wine is dry in style, offering red apple, pear, stone-fruit and spice flavours with a soft, elegant finish.



LASTING CHARACTER



WINEMAKER NOTES

Exuberant with pear, ginger, citrus and peach. Notes of rock melon can also be found along with a touch of brioche.

Big entry with flavours of ripe pear, apple and orange. These progress through the palate and linger sweetly on the finish.

FOOD RECOMMENDATION

Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.

AWARDS



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INFORMATION

First Vintage	1997
Grape Variety	Pinot Gris
Region	Marlborough
Clonal Selection	Various
Harvest Method	Machine
Harvest Dates	3 rd to 9 th April
Harvest Analysis	Various
Processing	Four hours skin contact prior to pressing. All juice was stirred on lees 12-24hrs before clarification and fermentation.
Fermentation Vessel	7% Barrel ferment, balance in tank.
Fermentation	Inoculated with various yeasts. Ferment temperature 8-22°C
Malolactic	14%
Fining	Yeast Hulls
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	5.7g/L
pH	3.51
Residual Sugar	5.2g/L

