



FAMILY RESERVE
Marlborough
Pinot Gris

2025

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

Pear and ripe citrus with red apple, lifted by sweet florals and a touch of lime.

Fresh apple and pear joined by nectarine and persimmon. Creamy textured and spicy with lingering warmth.

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	Various
Harvest Analysis	Various
Processing	15 hours skin contact prior to pressing. The juice of these portions also had 48 hours of lees stirring before clarification and inoculation.
Fermentation Vessel	Predominately tank with a small portion of barrel ferment.
Fermentation	Various yeasts. Ferment temperature: 8-18C
Malolactic	None
Maturation	4 months on lees post ferment
Fining	Yeast Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	12.5%
TA	6.5g/L
pH	3.53
Residual Sugar	1.5g/L

