



BLACK LABEL
Marlborough
Pinot Gris
2024

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

Opulent and warm with pear, ginger and some exotic tropical, floral notes. A touch of mace.

Pear and ginger lead a rich and opulent palate with plenty of weight and intensity. Stone fruits also detected with toffee and a lingering spicy warmth.

FOOD RECOMMENDATION

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

AWARDS



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SINCE 1916

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INFORMATION

First Vintage	2009
Grape Variety	Pinot Gris
Region	Marlborough
Clonal Selection	N/A
Harvest Method	Machine
Harvest Dates	2nd - 5th April
Harvest Analysis	Average: 22.8 Brix; pH 3.35; TA 7.5g/L
Processing	Echelon fruit skin soaked for 12 hours prior to pressing. Juice stirred on lees for 48hrs prior to settling. Headwaters fruit quickly pressed and clarified.
Fermentation Vessel	Echelon barrel fermented. Headwaters in tank.
Fermentation	25% wild ferment balance inoculated.
Malolactic	25%
Maturation	Eight months on lees in tank and barrel.
Fining	Pea Protein
Filtration	Yes
Alcohol	13.5%
TA	6.0 g/L
pH	3.35
Residual Sugar	2.8 g/L

TECHNICAL NOTES