

Pinot Gris

TE MUNA ROAD, MARTINBOROUGH 2018

HARVEST DATA

VINTAGE DETAIL Warm, humid season. Early

harvest.

BRIX 22.3 average
PRODUCTION LEVEL 43 hl/ha average

HAND HARVESTED 100%

WINEMAKING

WHOLE BUNCH 100% DESTEMMED 0%

FERMENTATION VESSEL Closed top stainless steel tanks

Jul-18

FERMENTATION Inoculated

NEW BARREL % 0%

MATURATION 4 months
FINING Yes

FILTRATION Yes

WINE ANALYSIS

BOTTLED

ALCOHOL 13.2

RESIDUAL SUGAR 5.4

PH 3.2

ACIDITY 5.83 g/1

TASTING NOTE:

Pale golden straw. Aromatic meld of poached pear, brioche, red apple and crystallised ginger. Beautifully structured on the palate with varietal fruit richness tempered by a lovely line of acidity to create an elegant, almost dry finish.

FOOD MATCH: Crustacean & aperitifs **CELLARING:** 1 to 4 years from vintage