

Pinot Gris

TE MUNA ROAD, MARTINBOROUGH 2023

HARVEST DATA

VINTAGE DETAIL A moderate spring led to an average

temperature ripening season defined by several significant rain events. Picking and selection were

critical.

BRIX 22.3 average

PRODUCTION LEVEL 23 hl/ha average

HAND HARVESTED 100%

WINEMAKING

WHOLE BUNCH 0%
DESTEMMED 100%

FERMENTATION VESSEL Stainless steel tanks and French

oak barriques.

FERMENTATION Inoculated and ingidenous

NEW BARREL % 0%

MATURATION 4 months
FINING Yes
FILTRATION Yes
BOTTLED Jul-23

WINE ANALYSIS

ALCOHOL 13.0

RESIDUAL SUGAR 1.8 g/l

PH 3.25

ACIDITY 13.1 g/l

TASTING NOTE:

Pale straw with an olive green hue. Freshly cut green apple, nashi pear and exotic spice aromas lift from the glass. The palate is generous in its texture, yet the sweet fruit is still balanced with lemon pith acidity. It is a plentifully fruited wine that will appeal to all fans of this variety.