



MOUNT RILEY PINOT GRIS 2019

WINEMAKERS NOTES:

The grapes for this wine were grown in the Wairau and Awatere Valley's of Marlborough. The Awatere fruit provides freshness and acidity and the Wairau fruit a riper flavour spectrum. Warm summer temperatures made for the perfect conditions to create mouthwatering flavours in this classic Mount Riley wine.

We harvested the fruit during the night in cool temperatures so that the natural flavours and aromatics were preserved. The grapes were gently pressed and the juice settled prior to fermentation. A small percentage was fermented in barrel to accentuate texture and complexity in the wine while the remainder was fermented in stainless steel tanks at cool temperatures to retain the bright, varietal aromatics.

TASTING NOTES:

<i>Colour</i>	Pale straw
<i>Bouquet</i>	Bright florals with apple and pear notes underscored with a fresh herbal seam with compliments of spice
<i>Palate</i>	The wine is just off-dry with ripe fruit flavours, rich texture and balanced acidity
<i>Drink</i>	Drinking well now; this wine can be enjoyed until late 2023. Great with white meat, veal, Asian food, and cheeses

TECHNICAL INFORMATION

Grape Variety: 100% Pinot Gris
Origin: Marlborough, NZ
Alcohol: 13%
RS: 6.5 g/L
TA: 6.1 g/L

