



MOUNT RILEY PINOT GRIS 2025

VINTAGE

The 25 season began early, with an excellent flowering period leading to full bunches and initial estimates pointed towards higher than average yields. Fortunately, the weather in the run up to harvest was very kind. Sensational dry conditions from Christmas through to harvest ensured there were no disease issues. Cooler temperatures throughout January and February were beneficial in slowing down sugar accumulation and extending the ripening period allowing a longer hang time laying the foundation for more aromatic intense fruit

WINEMAKERS NOTES

The grapes for this wine were grown on our Estate Vineyards in the Wairau Valley of Marlborough. A long, cool autumn and modest yields made for the perfect conditions to create mouthwatering flavours.

The fruit was harvested 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. The wine 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 Asian pear, rockmelon, gala apple and white floral aromas
<i>Palate</i>	Juicy fruit intensity with silky texture and delicate acidity
<i>Drink</i>	Drinking well now; this wine can be enjoyed until late 2028. Great with white meat, veal, Asian food, and cheeses

TECHNICAL INFORMATION

Grape Variety: 100% Pinot Gris
Origin: Marlborough, NZ
Alcohol: 13.5%
RS: 4.8 g/L
TA: 5.61 g/L
PH: 3.31 g/L

