

MANSION HOUSE BAY MARLBOROUGH PINOT GRIS 2018



MANSION HOUSE BAY

Colour / Appearance:

Deep straw with a bronze hue.

Aroma / Bouquet:

Lifted spiced pear and quince, with notes of nutmeg, jasmine and aniseed.

Palate:

A medium-bodied wine in soft, rounded palate to support the ripe fruit and spice flavours. These persist on the long, clean finish.

Suggested Food Match:

Our 2018 Pinot Gris is a drier style, made to be enjoyed best with food. We recommend dishes featuring smoked salmon, mushrooms, poultry or light game. Pasta dishes are also a good match.

Serve: Lightly chilled.

Alcohol: 13.0%

Residual Sugar: 7.8 g/L

Acidity: 6.3g/L

pH: 3.65

Accolades:

Sam Kim, NZ, 91/100 points, 4.5/5 Stars

Harvest Dates: 26th March and 1st April, 2018

Cellaring:

We believe after cellaring for 1-2 years, the Pinot Gris will gain texture and complexity to augment the varietal characters exhibited by the wine now. However, the wine is already in good balance, and can be enjoyed immediately. Serve lightly chilled.

Grape Growing:

Vines are trained to two canes on a standard trellis, with balanced pruning, shoot thinning, vertical shoot positioning, tucking and trimming to achieve an open, healthy canopy.

Winemaking:

The fruit was machine harvested in the cool evening conditions to retain the delicate aromatics. The pressings were separated, fined and added back to the free-run juice. After light settling, the juice was fermented at very low temperature with selected yeast strains to preserve the inherent fruit flavours, but with a degree of grape solids incorporated to aid texture. The ferment was stopped with a hint residual sugar to aid the soft texture. **Winemaker:** Sam Smail

