

MANSION HOUSE BAY MARLBOROUGH PINOT GRIS 2020



MANSION HOUSE BAY

Colour / Appearance:

Mid-straw with a bright clarity.

Aroma / Bouquet:

Lifted floral tones, underpinned by ripe pear and white nectarine notes.

Palate:

Classic pear and fig flavours, with a suggestion of nougat and almond.

Suggested Food Match:

Try serving with pasta, mushroom or poultry dishes.

Serve: Lightly chilled.

Cellaring:

This wine is ready to be drunk now or within three years of the vintage date.

Alcohol:	14%
Residual Sugar:	4.5 g/L
Acidity:	5.6 g/L
pH:	3.51

Harvest Dates: 19th March 2020

Winemaking:

Made with 100% Pinot Gris from the Whitehaven Estate Vineyard on Pauls Rd, the fruit was machine-harvested and immediately pressed at the winery to ensure minimal skin contact. After settling, we fermented the clean juice at 14-16°deg using an aromatic yeast strain. Once fermented we let the wine sit on light yeast lees for 2-3 months, before filtration and bottling on the 23rd September 2020.

Climate:

2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights preceding harvest, ensuring acidities and flavours remained bright and vibrant. This was all built on good rainfall pre-Christmas, which set the vines up with healthy working canopies that held through to the end of harvest. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely condition.

