

# MANSION HOUSE BAY MARLBOROUGH PINOT GRIS 2021



## MANSION HOUSE BAY

### TASTING NOTES:

Our 2021 Mansion House Bay Pinot Gris has a nose of lifted white peach, pear and almond meal notes, with a hint of lemon citrus. On the palate, you'll find classic pear and citrus flavours, with a suggestion of almond and cashew nut. The palate is softly textured with generous mouthfeel and a pleasant, long finish.

Try serving this Pinot Gris with pasta, mushroom or poultry dishes. Serve lightly chilled.

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

### TECHNICAL DETAILS:

<b>Alcohol:</b>	14%
<b>Residual Sugar:</b>	4.8 g/L
<b>Acidity:</b>	5.0 g/L
<b>pH:</b>	3.33
<b>Harvest Dates:</b>	15 & 22 March 2021

### 2021 VINTAGE:

The early growing season was marked by two frost events followed by cool and wet weather through flowering. Post-Christmas, the weather remained warm, but not hot, providing the perfect conditions for flavour development. The season provided us with clean, flavourful Pinot Gris grapes which were a joy to make wine from.

### VINIFICATION:

The fruit for this wine was sourced from our winery home block vineyard at Pauls Rd (53%) and our Tussocks Vineyard in the Awatere (47%). The vines are pruned to two canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines, a healthy canopy and clean fruit. Minimal crop thinning was required in 2021 due to naturally low crops.

A portion of the fruit used to make this wine was hand harvested and whole bunch pressed, with the balance machine harvested. 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 finally bottling on the 30th August 2021.

