

MANSION HOUSE BAY MARLBOROUGH PINOT GRIS 2023



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TASTING NOTES:

This Pinot Gris has a nose of lifted red apple and pear, with a hint of lemon, spice and floral notes. On the palate, you'll find fresh pear, red apple, and lemon flavours, with a crisp dry finish.

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

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

TECHNICAL DETAILS:

Alcohol:	13.6 %
Residual Sugar:	1.81 g/L
Acidity:	5.25 g/L
pH:	3.33
Harvest Dates:	31 st March – 11 th April 2023.

2023 VINTAGE:

The 2023 growing season started with soil moisture at capacity, following a wet winter. Uneven flowering conditions during November and December meant some sub regions achieved better fruit set than others. Vigilance around disease pressure was paramount due to regular rain events and humidity. March saw sunny days and cool nights, and a delayed harvest resulted in fruit that reached good sugar levels with attractive flavours.

VINIFICATION:

The fruit for this wine was sourced from the Awatere (94%) and Wairau Valley of Marlborough, The vines were pruned to between two and three canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines

Much of this fruit was machine harvested and pressed immediately with minimal skin contact, with the remainder hand-harvested and whole-bunch pressed. After cold settling, the clear juice was fermented in stainless steel tanks at 14-15 deg, using carefully selected yeast strains. After fermentation the wine remained on lees for 3-4 months. The wine was then filtered and finally bottled on the 11th October, 2023.

Enjoy this wine while it is young and fresh or allow to develop nicely (which it will beyond 3 years) if cellared carefully.

