

MANSION HOUSE BAY MARLBOROUGH PINOT GRIS 2024



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TASTING NOTES:

In this Pinot Gris you'll find fresh nashi 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: 13.2 %
Residual Sugar: 3.3 g/L
Acidity: 5.8 g/L
pH: 3.37
Harvest Dates: various across March 2024.

2024 VINTAGE:

The growing season leading into the 2024 vintage began after a dry winter, with the soil water balance in deficit. Dry conditions persisted for the duration of the growing season, minimising disease threats and resulting in clean fruit at harvest. Fruit was harvested at more elevated sugar levels than the previous two seasons.

VINIFICATION:

The fruit for this wine was sourced from the Rapaura (92%) and Awatere Valley (8%) 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 4-5 months. The wine was then filtered and finally bottled on the 9th October, 2024.

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

