

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



PINOT GRIS 2024

TASTING NOTES

Complex aromas of baked pear and quince. Delicate and rich. A lovely textural palate with nuances of caramelised stone fruit, wild honey and a backbone of refreshing, natural acidity.

VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

VINIFICATION

Harvested in the cool hours of the morning the grapes were destemmed and gently pressed, followed by fermentation in stainless steel tanks at cool temperatures to retain the delicate floral and fruit aromatics. Prior to blending, individual parcels were kept on light lees for an extended period to help build texture and complexity on the palate, followed by finishing and bottling on the Wairau River estate.

FLAVOUR PROFILE

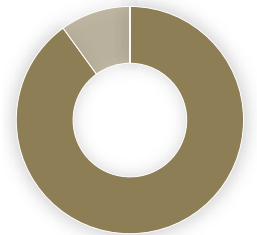
Floral		Pear	
Citrus		Spices	

VINEYARD COMPOSITION

Home Block



Hillocks



TECHNICAL DATA

Harvested from 14-30 March 2024

Alc	13%
RS	5.18g/L
TA	7.8g/L
pH	3.21

