

Matawhero

Distinctively Gisborne.

2018 TASTING NOTES

Single Vineyard Pinot Gris

Fragrant, soft and textural

VINEYARD	<i>Briant</i>
CLONE	<i>ENTAV-INRA 457</i>
APPELLATION	<i>Patutahi Plateau</i>
ALCOHOL	12.7%
TA	6.44g/L
PH	3.40
RESIDUAL SUGAR	6.12g/L



Wine Notes

COLOUR	Pale straw with a hint of gold.
AROMA	Fragrant wine with jasmine, almond and pear notes.
PALATE	Full-bodied wine with spice, pear, fig and honeysuckle notes. The wine is soft, voluptuous, finishes with a lovely acidity and a dry finish.
FOOD MATCH	A lovely match with fish, chicken, pork or Japanese cuisine.

Vineyard Review

These grapes are grown at the Briant vineyard. Silt deposits over a clay base provide ideal growing conditions for Pinot Gris. This wine is produced from the new ENTAV-INRA 457 clone, which has small bunches and berries which intensify the wine. The small crop load means the vines easily ripen the fruit.

Winemaking

After another good growing season in Gisborne, the Pinot Gris grapes exhibited wonderful intense flavours and good aromatics. Once at optimal ripeness, the grapes for this wine were harvested in the cool of the morning and quickly transported to the winery for speedy processing. After gentle pressing the juice was kept cool and clarified slightly. Fermentation was carried out using cool temperatures as well, with a yeast perfectly suited to expressing the best characteristics of Pinot Gris. This vibrant wine needed only the smallest adjustment prior to filtration to fully express the ripe flavours and aromas which developed during the season.

www.matawhero.co.nz

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