



2018 SACRED HILL MARLBOROUGH PINOT GRIS

This Pinot Gris reflects our roots, always looking to the land first to craft world-class wines that taste like adventure feels. From our vineyards in Marlborough, this quality wine is made to share.

VINTAGE SUMMARY

Summer in Marlborough was a warm one, so we started picking fruit earlier than normal. We had one short rain event early on, but that was followed by more lovely warmth giving a real boost to flavour ripening over that time.

As ever, picking dates were critical, with our Pinot Gris fruit being harvested over the dry, late vintage period. The long, hot summer has created a perfectly balanced, textured Pinot Gris full of luscious flavour.

WINEMAKER'S NOTE

This wine shows aromas of Nashi pear, apricot, sweet white flowers, brioche and cashew. Rich and creamy palate showing stone-fruit and pear. Finishing with a light acidity highlighting the beautiful floral aromas.

VINIFICATION

The grapes were harvested cold and delivered quickly to the winery to ensure colour and grape tannin extractions were minimised. The grapes were then gently pressed and juice rapidly clarified to minimise colour impact. We used small vessels for fermentation using a variety of Pinot Gris friendly yeasts, giving full rein to the varietal expression. The finished wine required minimal fining as the palate balance worked well with the sugar residual.

TECHNICAL DETAILS

Variety:	Pinot Gris
Food Matches:	White meats, cheeses or aperitif
Cellaring:	Up to 5 years
RS:	11 g/L
Alcohol:	13.5%
pH:	3.59
TA:	5.8 g/L

Marlborough,
New Zealand

