



2020 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

Marlborough experienced a classic cool climate growing season leading into the 2020 harvest. A mild winter merged gently into an early spring, followed by a cooler start to summer. Our Pinot Gris lapped up the sunshine in the second half of the summer, which hit record temperatures, resulting in superb ripening conditions. Our diverse range of vineyards spread across several microclimates, ensured that we harvested each parcel of fruit at their best expression, with some great intensity seen in all varietals.

WINEMAKER'S NOTE

This aromatic Pinot Gris offers aromas of Nashi pear, white peach, sweet white flowers and vanilla pod. The succulent palate is beautifully balanced with sustained flavours of Nashi pear finishing with a light acidity.

VINIFICATION

Grapes were harvested in the cool of early morning 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. The juice was fermented at cold temperatures, using a variety of Pinot Gris friendly yeasts to capture the full expression of aromas. The ferment was stopped early providing a succulent sweetness.

TECHNICAL DETAILS

Variety:	Pinot Gris
Food Matches:	Asian dishes or as an aperitif
Cellaring:	Up to 5 years
RS:	11.7g/L
Alcohol:	14.0%
pH:	3.40
TA:	5.5 g/L

Marlborough,
New Zealand

