

TWR

TE WHARE RA



MARLBOROUGH



2011 MARLBOROUGH PINOT GRIS

We are passionate about aromatic varieties and particularly those from Alsace so it was only a matter of time until we took on the challenge of Pinot Gris. We replanted a section of the old block here with the Berry-Smith clone (also known as Larkham clone) of Pinot Gris. We chose this particular clone for its low cropping, small bunches and small berries as we felt it would deliver the best quality fruit.

Winemaking: All fruit for this wine was hand-picked and hand-sorted. The grapes were destemmed then air bag pressed. A free-run cut was made on taste at approx 500-550lt/t. Free run and pressings were fermented separately. Fermentation - 60% stainless steel, 40% in old French oak for texture and complexity. Slow, cool ferments (10-12°C) with various specially selected aromatic yeast, small portion indigenous ferment. Barrel ferment parcels were also lees-stirred.

Wine: This wine is finely structured with great length of flavour. Lifted aromas of nashi pear, red apple, raspberry, white florals and spice follow on flavours of the same along with savoury undertones which are balanced by a fine, supple texture and lingering minerality. This release is an dry style which has concentration, balance and great texture with layers of flavour. 2011 was an stellar vintage in Marlborough, for aromatic varieties in particular. This 2011 Pinot Gris is enjoyable to drink now and will also benefit from careful cellaring for 3 -5 years.

Technical Data:

Fruit Source:	TWR home block
Variety:	Pinot Gris
Harvest Date:	21st & 22nd March 2011
Residual Sugar:	5g/L
Production:	710 cases
Cellaring Potential:	3-5 years

Alc 13.0% vol pH 3.23 TA 6.5g/L



EST. 1979

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