

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



5182

TE WHARE RA 2019 PINOT GRIS

SINGLE VINEYARD 5182

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. When we first bought the property here, we replanted a section of the old block with the Berry-Smith clone (also known as Larkham clone) of Pinot Gris. We selected this particular clone especially for its low cropping, small bunches and small berries as we felt it would deliver the best quality fruit.

Pinot Gris is the “sister” of Pinot Noir and shares many of its familial “issues”. It is quite crop sensitive and we feel that to get the best out of it you really have to go the extra mile in the vineyard. So like Pinot Noir it is all shoot-thinned, and bunch thinned and we often remove the bunch shoulders as well. This means that we can get it into the winery with lovely fruit purity as well as concentration.

Winemaking: All fruit for this wine was hand-picked and hand-sorted. The grapes were destemmed, crushed then air bag pressed, some parcels had lengthier skin contact time. Free run and pressings were fermented separately. Fermentation: 71% stainless steel, plus 29% in old French oak for texture and complexity. The tank portions underwent slow, cool ferments to retain aromatics. Barrel ferment parcels were carried out in large format neutral oak on full lees, lees-stirred regularly. All parcels given time on ferment lees to provide texture and complexity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: This wine is finely structured with great purity & length of flavour and a lovely fleshiness. Lifted aromas of nashi pear, raspberry, red apple and white florals follow on to flavours of the same along with savoury undertones which are balanced by fine, supple texture and lingering minerality. This release is a dry style which has concentration, balance and great texture with layers of flavour.

Vintage: Over the spring of 2018 we experienced regular rainfall which was great, but a big downpour over flowering significantly reduced the crops in our earlier varieties, such so, that those were down about 30% on our usual tonnage. The summer that followed was one of the warmest on record, and was also very dry, with many areas of Marlborough facing water restrictions and some growers even having their water cut off. The very dry growing season from late December through to mid-March has led to small bunch sizes and small berries across the board. These summer conditions, in combination with our low crops, has led to 2019 being our earliest harvest ever with our first fruit into the winery on 1st March and harvest completed by the first week in April.

The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2019 Pinot Gris is enjoyable to drink now and will also benefit from careful cellaring for 3-7 years.

TECHNICAL DATA

Fruit Source:	TWR home block (planted 2004)	Residual Sugar:	5.0g/L
Variety:	Pinot Gris	Production:	438 cases
Harvest Date:	10th & 14th March 2019	Cellaring:	3-7 years

Alc 13.2% vol pH 3.20 TA 6.0g/L

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