

TWR

TE WHARE RĀ



Marlborough
VINEYARD & WINERY
EST. 1979



TWRWINES.CO.NZ

TE WHARE RĀ 2024 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. These vines are now 20yrs old and the quality of the fruit just gets better and better each year.

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 must 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 fruit purity and natural acidity as well as concentration.

Winemaking: All fruit for this wine was hand-picked and then 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 is majority stainless steel, with 17% 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 fruit 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 from the oak and time on lees, These flavours 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: This growing season for us this year was very different than that which the overall region experienced so that is important to note here. You will have no doubt seen all the media stories about the yields being significantly down in Marlborough due to frost and flowering impacts – but we had frost protection and due to our canopy management techniques, we did not experience the flowering issues that plagued others, so our yields were right on our LTA.

We had very low rainfall over this growing season with the June to January period being the driest in 94 years! But our continued focus on building good organic matter levels (OM) in our soils meant that we were not impacted by the drought and our vines sailed through with balanced set and very healthy canopies. Harvest this year was very compact due to the dry season - with most of our crop off within the first 8 days. Our vintage team worked like a well-oiled machine to get it all in, so we are thrilled with both the quality and quantity this season. The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2024 Pinot Gris is enjoyable to drink now and will also benefit from careful cellaring for 3-7 years.

TECHNICAL DATA

Fruit Source: Te Whare Rā home block - 20 yr old vines
Variety: Pinot Gris
Harvest Date: 15th March 2024

Residual Sugar: 4.0g/L
Production: 751 cases
Cellaring: 3-7 years

Alc 13.5% vol **pH** 3.20

TA 7.0g/L