

te Pā Marlborough Pinot Gris 2022

Winemaker's technical and tasting notes



Vineyard

Cane pruned on VSP trellising. This Pinot Gris is the product of two very different vineyards. The gently sloping Redwood Hills Awatere Vineyard is naturally low cropping, this vineyard provides richly scented wines with concentrated flavours and a lovely natural balance. Our Wairau Bar home vineyard is on heavier soils, and planted with a modern mix of clones. Wines from this site are full of fruit character and opulence, but with a good vein of acidity.

Winemaking

The fruit for this wine was harvested from the Wairau Bar in mid March, and the Awatere in the beginning of April. It was then whole bunch pressed to stainless-steel

The juice was fermented cool and was also left on light. This resulted in a floral, fruity wine with delicate structure and great fruit purity.

Vintage summary

Yet another warm season, with Growing Degree Days well above the long term average. The weather at flowering was warm and settled so fruit set was good. Some rainfall in February led to a compresssed harvest window. We started picking mid-March and all the fruit was in the winery by the 9th April. The wines are aromatically punchy, pure fruited and elegant.

Resources

For high resolution bottle shots visit www.tepawines.com

Facebook:/tepawines Twitter: @tepawines Instagram: @tepawines

TECHNICAL INFORMATION

Variety

100% Pinot Gris

Vineyard

70% Redwood Hills Awatere Vineyard

30% Wairau Bar Home Vineyard

Wine analysis

Alc -12.5%

pH -3.46

T.A -5.9 g/L

R.S -3.5 g/L

Tasting note

This wine has attractive aromatics of citrus, preserved pear, and jasmine florals. The palate is delicately layered with nectarine, lemon peel, with hints of red apple with a lingering spice.

The purity of the fruit and fine line of acidity ensures that this wine will be a wonderful aperitif, as well as being suited to a wide range of foods.