

Pā Road

Pā Road Marlborough Pinot Gris 2022

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Pinot Gris

Vineyard

39% Awatere Valley

32% Lower Wairau Valley

29% Mid Wairau Valley

Wine analysis

Alc – 12.5%

pH – 3.48

T.A – 5.8 g/L

R.S– 4.3 g/L

Vineyard

Cane pruned to 2,3 & 4 canes, on VSP trellising. This Pinot Gris is a triumph of sub-regional blending options.

The cooler site in the Awatere Valley contributes beautiful citrus and floral elements as well as a fresh acidity which brings liveliness to the wine.

The warmer, heavier soiled subregions of mid and lower Wairau bring a headier, more generous and spicy character to the mix.

Winemaking

Winemaking was kept simple in order to fully express and respect the potential of the impeccable fruit harvested. This wine was fermented in several parcels, as single block portions in stainless steel tanks.

Yeast selection was careful and considered, and temperatures during fermentation were kept cool.

Tasting note

This wine has an elegant spicy, floral bouquet with delicious baked pear lending a strong nod to classic Pinot Gris aromatics.

The lush nectarine, ginger and citrus flavours on the palate are tempered by a lively acidity, resulting in a balanced wine that would make a fantastic pairing with a multitude of asain takeaway dishes. Equally fantastic as an aperitif.

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 compressed harvest window. We started picking mid-March and all the fruit was in the winery by the 9th of April. The wines are aromatically punchy, pure fruited and elegant.

Awards & Accolades

- 93 Points & 5 Stars, Sam Kim, Wine Orbit
- 91 Points, New World Wine Awards

Resources

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