

‘HOME BLOCK’

2020 SELECT VINEYARDS KUMEU PINOT GRIS

Sustainable Wine NZ Registration Number: NZWEP9B55AA9

Winemakers Notes

We sourced this SV Pinot Gris from one of the blocks on our home vineyard here at Coopers Creek in Kumeu. The grapes from the 2020 vintage were the best we have grown since the variety was planted here in the 90’s, so it was with a real sense of relief we learned we had been granted “essential business” status during the first lockdown in March, and were able to pick them! (Within our own bubbles of course.)

This wine is all stainless fermented and aged for a short time on lees in tank, and is designed to highlight the weight and textural complexity achievable in a dry Pinot Gris from a great year.

Analysis

Alc 14 % **Acid** 5.9g/L **Res Sugar** 2.9g/L **pH** 3.37

Tasting Notes

Colour: Very pale gold in its youth. With time it may well pick up some onion skin tints. This is very typical for Pinot Gris as it ages.

Bouquet: A lovely heady mix of ripe apples, pears, and spices.

Palate: This wine is remarkably full bodied and textural for a Pinot Gris. It had real presence on the mid palate and the flavours linger well after swallowing. It is dry in style, with just a whisper of residual sugar.

Cellaring

This wine is already drinking beautifully and will develop more complexity with medium term cellaring.

Food Matches

Antipasto platters. Asian inspired cuisine is also a perfect match for this exotic dry white wine.

Independent Reviewer’s Comment

“This youthful wine is weighty and vibrantly fruity, with strong, ripe, peachy, slightly spicy flavours, balanced acidity, and a finely textured, dry, rounded finish. Best drinking 2022+.” Michael Cooper, March 2021

Awards

4^{1/2} Stars – Winestate Magazine, May 2021