

Pā Road

Pā Road Marlborough Pinot Gris 2024

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Pinot Gris

Vineyard

58% Awatere Valley

41% Wairau Valley

Wine analysis

Alc – 13.5%

pH – 3.5

T.A – 5.7 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 the Wairau Valley bring a headier, more generous and spicy character to the mix.

Winemaking

Winemaking was kept simple 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, honeyed pear and jasmine notes lending a strong nod to classic Pinot Gris aromatics.

The lush custard apple, ginger and bush honey flavours on the palate are tempered by a lively acidity and an oyster shell salinity, resulting in a balanced wine that would make a fantastic pairing with a multitude of Asian takeaway dishes. Equally fantastic as an aperitif.

Vintage summary

The 2023/24 growing season, on reflection is now being recognised as one of the best ever.

A dry winter, led into a few frost events in spring, and then some cool unsettle weather at flowering which resulted in low bunch and berry numbers. The summer was very much a 'classic Marlborough summer' with warm days and cool nights. One of the driest on record with the prevailing warm nor' westerly winds keeping the vines slightly stressed and berry sizes small.

The drought, combined with the low yields and high sunshine hours meant that harvest was underway early as sugar levels in the grapes accumulated quickly. The cool nights and the cooler end to the season, slowed things down at just the right time. Somewhat surprisingly, crisp acidity is a feature of the vintage. The 2024 wines are concentrated, pure and possess ripe generous flavours with fresh and precise acid structures.

Awards & Accolades

- 94 Points & 5 Stars, Sam Kim, Wine Orbit
- 92+ Points & Premium, Cameron Douglas, Master Sommelier

Resources

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