



#### CELLARING

4-6 years

#### PRODUCTION

2500 cases (12 x 750ml)

#### WINE SPECIFICATIONS

Acidity 6.1g/l

(0.61g/100ml)

pH: 3.33

Sugar: 6.8 g/l

ALC: 13.0%

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



# BIRD WINES

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## 2024 STEVE BIRD MARLBOROUGH PINOT GRIS

*The Whanau Reserve*

#### TASTING NOTES

On the nose, the wine is aromatic and complex, opening with ripe nashi pear, white peach, and quince, layered with delicate notes of orange blossom, almond meal, and crushed white pepper. Subtle hints of wild honey and fresh ginger emerge as the wine evolves in the glass. The palate is finely textured and beautifully poised, showcasing both richness and restraint. Juicy stone fruit and poached pear flavours are underscored by a mineral seam and taut acidity that reflect the Awarere's cooler climate. A touch of phenolic grip provides structure and length, while a dry, gently spicy finish leaves a lingering impression of citrus peel and white florals.

#### VINIFICATION

A period of skin contact after crushing is mandatory to achieve the weight and texture we desire. As a consequence of this approach we often see significant colour develop in the wine. Long cool fermentation conditions in stainless steel tanks have allowed the elusive fruit characters of this wine to come through. A short period of storage on primary fermentation solids contributes complexity and structure.

#### THE VINTAGE

The 2024 vintage in Marlborough, and particularly the Awarere Valley, was marked by a cool, extended growing season with lower-than-average rainfall and mild temperatures through summer. These ideal conditions allowed for slow, even ripening, resulting in fruit of exceptional concentration and purity. A long dry autumn ensured harvest at optimal ripeness, retaining natural acidity and enhancing aromatic expression—a hallmark of the Awarere subregion. Sourced exclusively from a single hillside block in the southern reaches of the Awarere Valley, this Pinot Gris reflects the region's distinct terroir. The site's gravelly loess soils over stone, cool maritime breezes, and diurnal temperature shifts contribute to both phenolic intensity and lifted aromatics. Yields were kept low to enhance flavour concentration and texture.

#### FOOD MATCH

This Pinot Gris pairs seamlessly with dishes that echo its balance of richness and vibrancy. Consider seared scallops with cauliflower purée, Thai green curry with lemongrass and coconut, or a wild mushroom risotto. Its textural weight also complements soft-rind cheeses such as Taleggio or triple cream brie.