

BLADEN

HAND-CRAFTED WINES



PINOT GRIS 2016

Grapegrowers: Chris and Dave Macdonald

Location: Bladen Vineyard Conders Bend Road Renwick, Marlborough

Specifications: **Alcohol:** 13.0 % w/v
Residual Sugar: 4.8 g/L
pH: 3.51
Titrateable Acidity: 5.6 g/L

Viticulture: **Climate:**
Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

Soils:
Silty loam over free draining gravels.

Training:
Standard vertical trellis

Harvest Date:
9th & 15th April, 2016

Tasting Notes: **Colour:**
Light-straw with a gold hue and a bright clarity.

Nose:
A complex array of spiced pear, nougat, toasted almonds and quince paste.

Palate:
A medium bodied wine with soft, creamy texture and plenty of ripe fruit flavours. These persist on the long, full finish

Cellaring:
Up to four years.

Serve:
Slightly chilled.

Suggested Foods:
A food friendly style, an ideal companion to pork and chicken dishes or enjoy with pâtés and hard cheeses.

Winemaking: The fruit was handpicked and whole cluster pressed. After 24 hours of light settling, the juice was racked off the heavy lees. A selected, aromatic yeast strain and cold fermentation temperature were used to preserve the fruit's inherent, delicate flavours. After fermentation, the wine was aged on yeast lees for 2 months to aid the creamy texture. Bottling date 12th July, 2016

Winemaker: Rowan Langdon