

LITTLE ANGEL MARLBOROUGH 2016 PINOT GRIS

VARIETY

Pinot Gris

SPECIFICATIONS

Alcohol: 13.0 % w/v

Residual Sugar: 5.5 g/L

pH: 3.56

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:

15th April, 2016

WINEMAKING

The fruit was machine harvested in the cool morning conditions. 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

TASTING NOTES

Colour:

Light straw and a bright clarity

Nose:

Red apple, pear and quince fruit flavours with hints of nutmeg and almond.

Palate:

A medium bodied wine with soft, weighty texture and ripe fruit flavours. These persist on the lengthy 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