Ra Nui Marlborough Wairau Valley
Pinot Gris 2015

Vineyard

Grapes were sourced from a single vineyard, our own home block the Cob Cottage vineyard. Our Cob Cottage vineyard lies in the south eastern corner of the Wairau Valley, on the road just south of the township of Blenheim. The soil here is a mixture of gravel and sandy loam areas with some clay components. A warm site this vineyard regularly produces small ripe grapes with pleasing flavour profiles and great length. This vineyard is run along organic principles with minimal use of any man made products.

Season 14/15

We had wet spring weather in Marlborough in 2014 followed by a dry November. We then rolled onto nice warm summer days with good growing conditions that continued right through to harvest. This fine summer ensured that vintage arrived a little earlier than normal, and the good weather continued right up through April. The Cob Cottage vineyard Gris was harvested on 10th April 2015, all fruit in perfect healthy condition.

Vinification

All grapes were immediately transported to the winery, upon arrival they went straight into a receival bin and we allowed some skin/juice interaction. After 3 hours we loaded a small press and pressed all juice to tank, which was then cold settled for 48 hours, then racked with gross lees separated. A long cool ferment then followed, with the wine being fermented totally almost dry. The wine was then left on fine lees for several months prior to bottling. A portion of fermentation (20%) was also carried out in french oak barriques, allowed to sit on lees, then added back to the stainless steel portion shortly prior the wine being cold stabilised and lightly filtered for bottling.

Colour/Smell/Taste

Pale yellow gold. On the nose the wine shows ripe stone fruit, pear, and some spice. The palate is layered with white peach and citrus flavours enhanced by the barrel fermented portion adding subtle richness. A dry style with balanced gentle acidity.

Brix at Harvest 23.4   Alc 13.4%   Residual Sugar 4g/l