

SILVER FERN NEW ZEALAND

PINOT GRIS • 2016 MARLBOROUGH

Silver Fern wine is as authentically and unmistakably as New Zealand as the name it bears. The iconic Silver Fern is a meaningful and inspirational emblem to the people of New Zealand. It embodies success, national pride and all that it is to be “Kiwi”! Our fruit is nurtured in 100% sustainable vineyards. Our vines flourish in New Zealand’s clean and unspoilt environment with its hot, sunny days and cool nights.

VINTAGE REPORT

The 2016 growing season started out incredibly dry, with some predicting a severe drought. Fortunately some unseasonal rains in February set the vines up for a great final ripening period. March and April were very consistent, with warm and dry weather experienced throughout Marlborough allowing a harvest that wasn’t dictated by the weather. The Pinot Gris fruit from this vintage was extremely clean coming into the winery and the resulting wine has focused, lifted aromatics and beautiful concentration and mouthfeel.

WINEMAKING

Select parcels of Pinot Gris were individually harvested, crushed, destemmed and gently pressed. The juice was cold settled for 48 hours then racked prior to a long cool fermentation in stainless steel tanks to capture and enhance the fruit flavours of pear, honey and stone fruit. Each parcel was fermented separately using a range of selected yeasts. Following fermentation

TASTING NOTES

This Pinot Gris is brimming with pear drop and nutty characters, leading to flavours of stone fruit and honey. The palate is full and shows wonderful balance between fruit sweetness and acidity, with a refreshing crisp finish. Enjoy with Asian food, chicken and light pasta dishes.



WINEMAKING ANALYSIS

Harvest Date: 3-17 April 2016
Vineyard: Seaview Vineyard
PH: 3.43, Alcohol: 13.0%
Residual Sugar: 3.8g/l, TA: 5.4