



Petal & Stem

PINOT GRIS
MARLBOROUGH 2020

Journey into the wildflowers, a secret world between the vines, where insects dance from petal to stem, a flourishing ecosystem amongst the rows. It's all part of the bigger picture to protect our vines and keep pests away naturally. So as you're busy enjoying this wine, remember our little friends between the flowers who help us to do things both differently, and beautifully.



TASTING NOTE

- Bouquet:** Flourishing with notes of poached pear, fig and honeycomb, and buzzing with flavours of stone fruit with subtle spices.
- Palate:** Beautifully rich and wonderfully balanced with a moreish silky quality.
- Food Match:** Enjoy with Asian food, chicken and light pasta dishes.

VINTAGE SUMMARY

We were incredibly lucky to be able to continue to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories. The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's Sauvignon Blanc with our signature fresh natural acidity and intense fruit flavours. We had fairly stable weather during Sauvignon Blanc flowering, with a small amount of rain affecting some of the later flowering areas, resulting in lighter crops and intense flavours. The Pinot Gris produced from this vintage has concentrated fruit flavours, with a vibrant pure palate and an elegant fresh finish.

WINEMAKING

Select parcels of Pinot Gris were individually harvested, de-stemmed 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, fig and stone fruit. Each parcel was fermented separately using a range of selected yeasts. Following fermentation the wine was blended, stabilised, and then filtered prior to bottling.

Harvest Date:	10 th - 15 th April 2020		
Alcohol:	13.0%	pH:	3.36
Residual sugar:	3.7 g/l	TA:	5.5

