

## ▲ 2022 PINOT GRIS/GRIGIO



### ORIGIN

Marlborough, New Zealand.

### VINTAGE

Record rainfall in July, August and a warm start to September, permitted an energetic start to the growing season. This coincided with double the usual number of frosts which were replaced by warmer temperatures and humid northerly airflows in October. Early season varieties flowered rapidly while later season varieties were slightly challenged by a cool, wet start to December. Increasing temperatures and a warm, dry January ultimately ensured an abundance of fruit.

Despite heavy February rains, good vineyard practice and increased sunshine hours through the tail end of February meant the vast majority of the resulting fruit was clean and ripe.

Harvesting began in early March due to early season disease pressure with positive fruit flavours indicating physiological ripeness.

The team are excited about the structural diversity and bright complex flavours of the 2022 wines.

### WINEMAKING

A portion of Pinot Gris juice underwent a period of skin contact to enhance colour and texture. It was then gently pressed to stainless steel tanks for fermentation. Selected yeast strains were chosen to enhance varietal intensity and mouthfeel with a slow, steady fermentation to preserve these aromatics. The salmon pink colour is a stylistic signature of The Ned Pinot Gris.

### ANALYSIS

Alcohol	13.5%
pH	3.41
Titrateable Acidity	5.73g/L
Residual Sugar	5.8g/L
Vegan Certified	

### TASTING NOTE

Recognisably salmon pink in colour, The Ned Pinot Gris 2022 showcases classic aromas of quince, pear drop and vibrant stonefruit. The palate is lush with juicy nectarine and Braeburn flavours supported by an underlying hint of spice that leads to an unctuous ripe finish.

### FOOD MATCHING

A versatile wine when it comes to food matching with its notable fruitiness and gentle acidity. Try pairing this silky wine with succulent chicken thighs added to a creamy, lemon fettuccine pasta sauce.

### CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.