



MATAKANA ESTATE

NEW ZEALAND



2015 Matakana ME Marlborough Pinot Gris

VINEYARD

Grapes are harvested from a vineyard in the Upper Wairau sub-region, a narrow valley inland from the majority of the Marlborough vineyards, where daytime temperatures tend to be warmer and nights cooler. These conditions result in a vibrant, intense expression of the classic varietal characters for which Marlborough has become famous.

A small portion of Pinot Gris (10%) from our home block vineyard in the Matakana region has been used in the blend to add richness and structure to the palate.

WINEMAKING

Grapes are picked at optimum ripeness and quickly crushed and pressed. The juice is clarified and racked clear and bright, ready for a cool slow ferment in stainless steel tanks. Aromatic yeast is used to show off the wonderful pear and spice aromas and flavours. There is no malolactic fermentation as we look to protect fruit purity and natural acidity.

Post-fermentation, blending trials take place where we typically blend a small portion (5-15%) of our home block Matakana Pinot Gris into the final wine to add complexity and mid-palate weight.

2015 VINTAGE CONDITIONS

Frosts were the order of the day during the spring, but despite there being 15 in total, there were only small pockets of damage throughout the region. The spring frosts, cool temperatures during flowering and the driest season in 80 years have served to keep yields low, particularly in Sauvignon Blanc.

Individual reports suggest the overall harvest was down by 15 per cent or as much as 40 per cent in some vineyards, compared to 2014. Thankfully, we were one of the lucky vineyards, only 10% down on the previous harvest.

TASTING NOTES

This Pinot Gris displays lifted aromas of crisp pear and white peach with a touch of spice. The palate has beautiful texture and mouthfeel with ripe pear, green apples and subtle citrus flavours. It is clean and crisp from the start through to its long, full finish.

SUGGESTED FOOD MATCH

Try with char-grilled squid, Greek tapas or spicy Asian dishes.

TECHNICAL DETAILS

Alcohol – 13% Vol.
pH – 3.37g/l
TA – 5.5g/l
Residual sugar – 2.5g/l