



# Winemaker's Tasting Notes

## 2017 MARLBOROUGH PINOT GRIS



### VINTAGE NOTES

The 2016/2017 growing season began with very little frost pressure and a fairly even budburst throughout the Taylor Pass and Lower Wairau valleys. Post budburst, the temperature tended to fluctuate from hot to cold which delayed the growth cycle meaning flowering was also late. The pinot gris began flowering in one of the cooler periods which resulted in a lot of large and small berries on each bunch come berry set. Verasion was extended with the large berries taking longer to mature and the small berries racing through. January and February were much warmer than pre-verasion which helped with ripening, along with the high-density planting. This ultimately led to the great level of ripeness, acidity and flavour we were able to obtain with the pinot gris this year.

### COLOUR

*Pale straw.*

### NOSE

*Enticing aromas of stonefruit, Packham pear and zesty grapefruit are combined with delicate floral notes and hints of freshly toasted nuts.*

### PALATE

*This is a lovely textural Pinot Gris with delightful stonefruit flavours of apricot and nectarine. Essences of Packham pear are pleasantly layered over subtle warmed butter and toasted nut characters derived from the partial wild fermentation and yeast lees ageing. The secondary characters impart a richness and complexity that carries through to a lingering dry finish.*

### VINIFICATION

Marlborough pinot gris has come a long way over the past 8 years. The new clones (457 and 52B) have been producing beautiful little berries which are full of concentrated stonefruit flavours. The fruit for this Pinot Gris came from a number of unique sites in the Taylor Pass and Lower Wairau sub regions of Marlborough. Each block was managed individually according to its soil type, clone and the conditions throughout harvest. Once I was pleased with the balance of acid and flavour, the JTW 2017 harvest was official as we hand harvested gris grapes from the picturesque Meadowbank vineyard. In the winery, we whole bunch pressed the hand harvested portion and then wild fermented it with natural yeasts. This wine also underwent a full malolactic fermentation with some lees stirring in the barrel which has added unique flavour and textural elements to the wine. After the remaining grapes had ripened, we harvested, pressed and settled the juice into tank, racked and a long, cool ferment ensued, this helped preserve the fruity characters and freshness. After I blended the tank and barrel components, we stabilised the wine, filtered and bottled the wine ready for drinking.

### HARVEST DATE

24th March - 30th March

### VINEYARDS

Lower Wairau & Taylor Pass, Marlborough, NZ

### VARIETIES

100% Pinot Gris

### BOTTLING DATE

September 2017

### WINE ANALYSIS

Alc. 13.5 %  
RS. 3.5 g/L  
pH. 3.39  
TA. 5.98 g/L