

DURVILLE

MARLBOROUGH PINOT GRIS 2020

TECHNICAL NOTES

VARIETY

100% pinot gris.

GRAPEGROWERS

The Lissaman and van Asch families.

LOCALITY

Awatere Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14%
Residual sugar	3.6 g/l
Total acidity	5.6 g/l
pH	3.21

HARVEST DATE

Between the 22nd March and 4th April, 2020.

BOTTLING DATE

10th September, 2020.

WINEMAKER'S NOTES

CLIMATE

The 2019-2020 growing season was a little above average for temperature and growing degree days but cooler than the previous three seasons, which were all very high. The season was very dry, with only 43 mm (1.7 inches) of rain from 21 December to the end of harvest on 9 April. Budburst was five or six days early, and so was flowering. The dry season resulted in harvest coming in about ten days earlier than long term average. Where there was groundwater or drip irrigation, vines enjoyed good health and disease pressure was nil.

SOILS

Free-draining stony, silt and sandy loams.

VINE MANAGEMENT

Standard trellis with vertical shoot positioning, pruned to two or three canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

WINEMAKING

Only the finer free-run fraction of juice has been used. Around 40% of the wine is from handpicked, whole-cluster pressed grapes, with the juice from this very delicate portion fermented on light grape solids. The balance of the wine is from grapes machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. This portion has been cold-settled to clarity. All the wine has been fermented in stainless steel tanks at low temperatures — using neutral wine yeast strains — to allow the vineyard characters to come through.

TASTING NOTES

AROMA/BOUQUET

Peach, light pear, citrus peel and a hint of spice.

PALATE

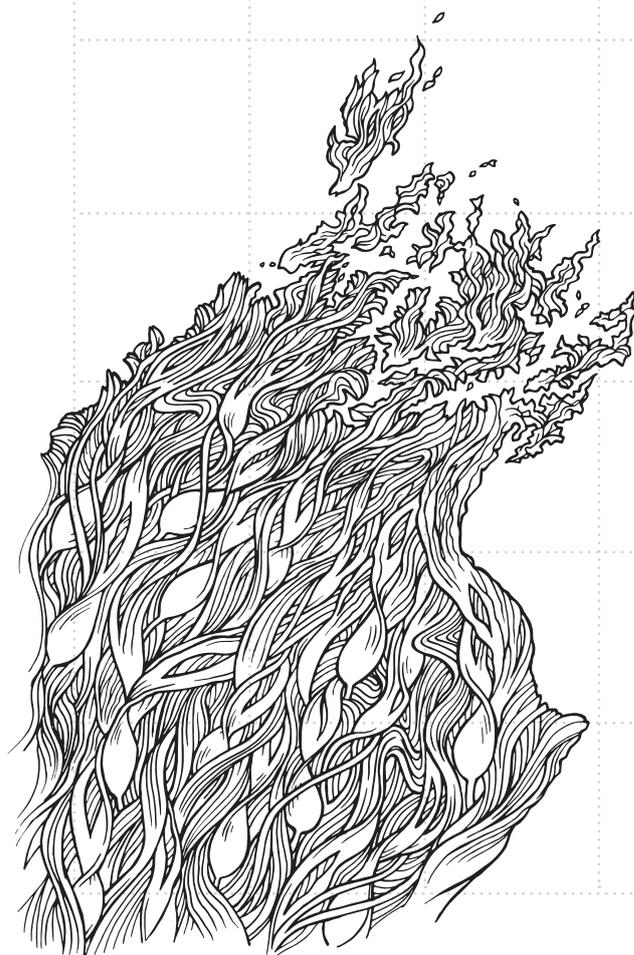
Medium-bodied with pear and peach flavours, mineral texture and a long finish.

FOOD PAIRING

Salads, seafood, poultry and egg dishes — a versatile food wine that pairs particularly well with smoked salmon

SERVING TEMPERATURE

Lightly chilled.



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