

# DURVILLE

## MARLBOROUGH PINOT GRIS 2021

### TECHNICAL NOTES

#### VARIETY

100% pinot gris.

#### GRAPEGROWERS

The Lissaman, Hammond and Wilson families.

#### LOCALITY

Awatere Valley (63%), Waihopai Valley (32%), Kēkerengū Coast (5%), Marlborough, New Zealand.

#### SPECIFICATIONS

Alcohol	13.2%
Residual sugar	2.3 g/l
Total acidity	5.6 g/l
pH	3.24

#### HARVEST DATE

Between the 15th March and 1st April, 2021.

#### BOTTLING DATE

22nd July, 2021.

### WINEMAKER'S NOTES

#### CLIMATE

The 2020–2021 growing season was warmer than normal, though cooler than two of the recent very warm years of vintages 2018 and 2019. Little rain fell from December to late March, and water deficit conditions prevailed. Cold and wet Spring flowering conditions resulted in fewer berries per bunch and significantly reduced yields — about 70% of normal. Above average sunshine and heat, coupled with the light crop, gave a record early harvest. The vine canopies survived the arid weather, largely due to the light fruit load, and fungal disease was largely non-existent. Wines from the vintage tend to have good concentration.

#### 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

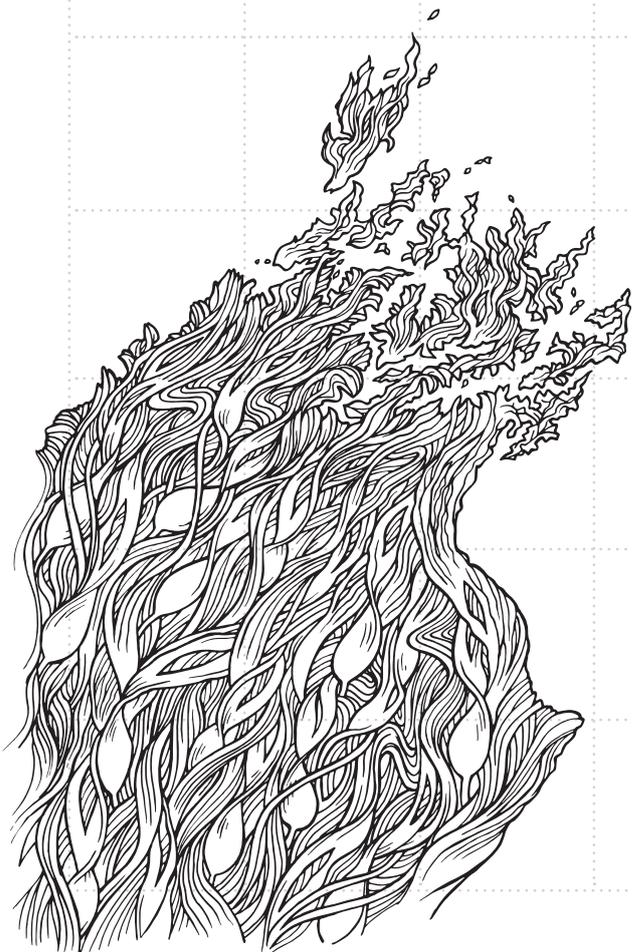
Medium-bodied with pear and peach flavours, mineral texture and a long finish.

##### 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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