



M A R L B O R O U G H

Ra Nui Marlborough Wairau Valley Pinot Gris 2010

Vineyards

Grapes were sourced from two vineyards, our home block the Cob Cottage vineyard, and the McGrail vineyard in the Spring Creek area of the Wairau Valley. The Cob Cottage vineyard lies in the south eastern corner of the Wairau Valley, on the road just south of the township of Blenheim. The soil here is a mixture of gravel and sandy loam areas with some clay components. A warm site this vineyard regularly produces small ripe grapes with pleasing flavour profiles and great intensity. The McGrail vineyard lies in the North-East of the Wairau Valley, a small vineyard recently planted, this was only the second crop from this vineyard. The McGrails meticulously tend to their vineyard which is comprised entirely of Pinot Gris.

Both vineyards are “dry –farmed” resulting in small intensely flavoured grapes.

Season

We had a cool start to the season in Marlborough with flowering commencing about a week or so later than normal. This cool flowering period resulted in an uneven flowering and we expected lower than usual cropping levels. A cool summer followed, we did not seem to have the usual long warm days however the final Met stats for the summer of 09/10 showed that the seasons temperatures were in fact slightly higher than normal. April 2010 and vintage arrived and we harvested all the McGrail Pinot Gris on the morning of April 3 and later on the same day we moved onto the Cob Cottage vineyard was harvested, all fruit looking stunningly pink and healthy, in perfect condition.



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Vinification

All grapes were immediately transported to the winery, upon arrival they went straight into a receival bin and into a small press. A light press followed, and we allowed some skin interaction, with all juice then cold settled for 48 hours, then racked with gross lees separated. The juice from the two vineyards was then combined and yeast added. A long cool ferment then followed, with ferment being stopped just prior to the wine being fermented dry. The wine was then left on fine lees for several months prior to bottling. All fermentation and storage was carried out in stainless steel tanks, and shortly prior to bottling the wine was lightly filtered.

Colour/Smell/Taste

Clear, brilliant, slight pinkish tinge. On the nose the wine is wonderfully perfumed with pear and spice. A mouthfilling richness follows with pear, white peach and a persistent finish. The slightly off-dry style enriches the wine further with balanced gentle acidity.

Brix at Harvest 23.4
Alc 13.5%
Residual Sugar 3.2 g/l

