



M A R L B O R O U G H

Ra Nui Marlborough Wairau Valley Pinot Gris 2011

Vineyards

Grapes were sourced from our home block, the Cob Cottage Vineyard. This 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, planted in 2004, this vineyard regularly produces small ripe grapes with pleasing flavour profiles and great intensity. This vineyard is “dry-farmed” with no drip irrigation used, resulting in small intensely flavoured grapes.

Season 09/10

We had a cool start to the season in Marlborough and we were concerned about a poor flowering, however warm weather from November onwards ensured an even flowering. A generous summer followed, with the usual warm days and cool nights. The vintage month of April continued with good weather and the rain stayed away. We picked the Pinot Gris at Cob Cottage Vineyard on 15th April 2011. All fruit looking healthy and ripe, with that pleasing pinkish tinge that Pinot Gris grapes develop when fully ripe and mature.



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Vinification

All grapes were immediately transported to the winery, upon arrival straight into a receival bin, destemmed and crushed and into a small press. In the press the skins and juice soaked together for several hours, followed by a light press, with all juice then cold settled for 48 hours, Gross lees were racked off, a portion (25%) of the wine was then transferred to old French oak barriques to ferment then age on lees, with the balance left in stainless steel where it underwent a long and slow ferment. The oak and stainless steel portions were then combined and lightly filtered prior to bottling.

Colour/Smell/T

Clear, brilliant, light yellow straw hue. On the nose the wine is gently floral, perfumed with pear and subtle spice. A mouth filling richness follows with nashi pear, a touch of white peach, and a persistent rich finish. Almost totally dry, the oak portion enriches and lengthens the wine adding texture, all balanced with gentle acidity.

Brix at Harvest 23.9

Alc 13.6%

Residual Sugar 4.2 g/l

