Pinot Gris 2016

Upper Wairau Valley, Marlborough, New Zealand

Alc - 13.5% | *T.A. - 6.4g/L* | *pH - 3.35* | *R.S. - 5.0g/L*

100% Pinot Gris

At Hillersden we want to be known for expressively aromatic, richly textured but dry Pinot Gris, probably the most exciting aromatic varietal for us, and 2016 is a fantastic example.

Tasting Notes

Pinot Gris notes of poached pear, ripe cantaloupe, white peach and nectarine show a wine of true distinction and class for Marlborough. The light pink, orange hue is classic Pinot Gris, denoting the extra polyphenols present in the grape skins. The cooler microclimate lends fresh flavours of lemon and apple to compliment the creamy pear roundness and hint of spice on the finish. A truly exquisite glass of wine.

Vineyard

The free-draining lower terrace of Hillersden provide an ideal place for growing concentrated Pinot Gris. The eight year old vines are at the perfect maturity to produce a beautiful, balanced crop. We have pruned each vine down to two canes to accommodate that potential. The colder nights in the Upper Wairau valley preserve acidity while sunny days bring ripe fruits, body and spice. Additional heat reflected off the fist-sized stones that line the vineyard rows mean a richly scented wine, deep flavours, texture and acid balance.

Winemaking

Our Pinot Gris was harvested one cool evening in April. A short trip to the winery allowed just enough skin contact to draw out flavours, aromas and phenolics leaving the final wine with a light, golden pink hue. The fruit was gently pressed then cool fermented in stainless steel tanks with selected yeast strains. The wine was then matured on light yeast lees to build a refined texture and full palate to compliment the unique Pinot Gris aromas.

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