



MATAKANA ESTATE

NEW ZEALAND



2017 Matakana ME Marlborough Pinot Gris

VINEYARD

Our vineyard is situated in the heart of the Matakana region about 70 kms north of Auckland. Matakana's soils are old, well-structured, clay-rich soils developed on volcanic-derived, sandy and silty sediments. The region's warm maritime climate is great for white grapes and later ripening red varieties.

WINEMAKING

Grapes are picked at optimum ripeness and quickly crushed and pressed. The juice is clarified and racked clear and bright, ready for a cool slow ferment in stainless steel tanks. Aromatic yeast is used to show off the wonderful pear and spice aromas and flavours. There is no malolactic fermentation as we look to protect fruit purity and natural acidity.

Post-fermentation, blending trials take place where we typically blend a small portion (5-15%) of our home block Matakana Pinot Gris into the final wine to add complexity and mid-palate weight.

2017 VINTAGE CONDITIONS

2017 was a cool vintage right from the start. Generally dry until February, with a little rain here and there up until harvest. Harvest was unseasonably late taking place in the latter part of April. It was a stark contrast to the previous vintage. Flavours developed later and at lower sugar levels, and the acidity is characterised by slightly higher malic acids which will fill out and balance the palate.

TASTING NOTES

This Pinot Gris displays lifted aromas of crisp pear and white peach with a touch of spice. The palate has beautiful texture and mouthfeel with ripe pear, green apples and subtle citrus flavours. It is clean and crisp from the start through to its long, full finish.

SUGGESTED FOOD MATCH

Try with char-grilled squid, Greek tapas or spicy Asian dishes.

TECHNICAL DETAILS

Alcohol – 13% Vol.
Total Acidity – 5.2g/l
Total Sugars – 1.0g/l