

the **DARLING**

MARLBOROUGH

PINOT GRIS
2016

NEW ZEALAND WINE



Viticulture

The grapes are sourced from an organic vineyard in the Rapaura region of the Wairau Valley of Marlborough. The vineyard is cropped at low levels and is totally un-irrigated.

Winemaking

The grapes were picked mid April and allocated into different parcels for fermentation allowing a range of components for blending.

A small parcel was co-fermented with 3 specially selected yeasts. These aroma releasing yeasts used in this way add complexity and intense aroma to the wine.

Another parcel (approx 20%) was taken to barrel for fermentation with natural yeast to create texture and body to the wine.

All components are kept on yeast lees as long as possible until blending, adding greater flavour and softness to the wine. Careful blending with these parcels has produced this wine of interest and complexity.

The grapes are fully certified organic by BioGro New Zealand.

Analysis

Alc 13.0%, pH 3.4, Acidity 6.8 g/L, Residual Sugar 5g/L

Tasting Notes

Intense aromas of pear and spice are the first thing you will notice. This follows through on the palate while the barrel fermented portion adds a softness and texture to the wine while also adding great length of flavour.

This wine will drink well anytime complementing spicy food as well as white meats, salads and seafood.

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

www.thedarlingwines.com

Email: chris@savvywines.co.nz

Phone: +64 274 445 225

Social: @thedarlingwines