

PINOT GRIS



VINEYARD & PRODUCTION INFO

Vineyard location: Wairau Valley

Vineyard size: 3 ha

Green status: 100% certified sustainable

Soil composition: silty loams on greywacke

Training method: Vertical Shoot Position (VSP)

Elevation: 85 ft a.s.l.

Vines/hectare: 2,057 vines/ha

Exposure: slight North

Vines age: 10 years

Harvest time: early March

First vintage: 2018

Production: 3,000 cases



WINEMAKING & AGING

Varietal composition: 100% Pinot Gris

Fermentation

Container: 90% stainless steel, 10% old French oak barriques

Length: 15-22 days

Temperature: 50-57 °F

Maceration

Technique: harvest with destemming in the vineyard, 30mins to transport to the winery, transfer directly to the press, gentle pressure to separate the juice from the skins. Juice clarified through flotation of grape solids by addition of nitrogen gas bubbles.

Rack clear juice to a separate tank, inoculation with a selected yeast within 24hrs of harvest.

Length: 30 min to 2 hrs

Malolactic fermentation: no

Aging

Container: 90% stainless steel, 10% barriques

Wood: old French oak

Length: 4-10 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13% ABV

pH: 3.45

Residual sugar: 3.3 g/l

Acidity: 6.2 g/l



FOOD PAIRINGS

Seafood, scallops, fresh salads, and spicy Asian cuisine—perfect for enjoying a drink with friends while sharing some spicy snacks.



TASTING NOTE

Bright citrus and juicy pear aromas. On the palate, fresh quince and golden apple blend with hints of spice. The bouquet is complemented by a rich texture and appealing acidity, finishing dry with mineral notes.

PRODUCER PROFILE

Estate owned by: Gus & Swan Altschwager + Mark & Emma Kenneally

Winemaker: Gus & Swan Altschwager

Total land under vine: 30 ha

Winery production: 35,000 cases

Region: Wairau Valley (Marlborough-New Zealand)

