

# DURVILLEA PINOT GRIS 2019



## WINE INTRODUCTION

A blend of fruit parcels from the length and breadth of Marlborough made in a dry, mineral style to suit food and age well.

## WINEMAKING NOTE

Only the finer free-run fraction of juice has been used. Around 40% of the wine is from handpicked, whole-cluster pressed grapes, with the juice from this very delicate portion fermented on light grape solids. The balance of the wine is from grapes machine harvested in cool evening conditions, destemmed and lightly pressed with minimal skin contact. This portion has been cold-settled to clarity. All the wine has been fermented in stainless steel tanks at low temperatures - using neutral wine yeast strains - to allow the vineyard characters to come through.

## APPEARANCE, AROMA AND TASTING NOTE

Pale lemon/straw in appearance. Aromas of peach, light pear, citrus peel and a hint of spice. Medium-bodied with pear and peach flavours, mineral texture and a long finish.

## WINE INFORMATION

Country:	New Zealand
Region:	Marlborough
Wine Type:	White wine
Producer:	Durvillea
Wine Name:	Pinot Gris
Vintage:	2019
Principle Grape (%):	Pinot Gris (100)
Closure:	Screwcap
Winemaker Name:	Simon Waghorn
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.00%
Acid (g/L):	5.3
pH:	3.36
Bottle Size:	75cl
Case/Pack Size:	6x75cl