

Grapes
100% Pinot Gris

Region/Appellation
Marlborough

Alcohol by volume
14.50%

Residual Sugar
9 g/l

pH
3.62

Total Acidity
5.7 g/l

Drinking Window
2024 - 2027

Tasting Guide



Tasting note printed
26/12/2024

Single Vineyard Seddon Pinot Gris 2020 6x75cl

Winemaker Notes

This Pinot Gris is sourced from our iconic Seddon Vineyard on the southern bank of the Awatere River. This is a rich, textural wine with a creamy palate from spending extended time ageing on yeast lees. Aromas of fresh honeycomb intermingle with juicy summer peaches. The fleshy palate is framed by a soft but balanced acidity with a lingering textural finish.

Vineyard

The loam soils have a distinctive soft clay "papa-rock" base allowing grapes to easily achieve physiological ripeness and fruit concentration. The vineyard has several terraces gradually gaining in altitude away from the riverbank, with vine ages between 14-19 years old.

Winemaking

Hand harvested, whole bunch pressed. 20% natural fermentation in seasoned oak barriques adds texture & complexity, 70% inoculated stainless steel tank fermentation to retain freshness. 9 months on yeast lees. Minimal fining using plant-based products.

Vintage

A near-perfect growing season led up to the 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hangtime of the fruit on the vines to achieve physiological ripeness.

Food match

Grilled and Roasted White Meats

A great match for Asian stir fries or the perfect foil for soft cheeses.

