

DURVILLE

MARLBOROUGH PINOT GRIS 2024

TECHNICAL NOTES

VARIETY

100% pinot gris.

GRAPEGROWERS

The Lissaman, Hammond, van Asch and Wilson families.

LOCALITY

Awatere Valley (77%), Wairau Valley (14%), Kēkerengū Coast (9%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14.0 %
Residual sugar	4.1 g/l
Total acidity	6.1 g/l
pH	3.29

HARVEST DATE

Between the 13th of March and 6th of April, 2024..

BOTTLING DATE

3rd July, 2024.

WINEMAKER'S NOTES

CLIMATE

Mean temperatures were average to well above average from September through to February 2024, with accumulated growing degree days over 10% higher than normal. Over the same period, rainfall was only 46% of normal, and soil water deficit was 46% higher. These dry conditions, and fewer berries on the bunches, meant fruit was entirely free of fungal disease at harvest. Lower bunch numbers and bunch weights lead to the harvest being amongst the smallest over the last ten years. The light crops helped the canopies survive the dry, and fruit flavour was excellent.

SOILS

Free-draining stony, silt and sandy loams.

VINE MANAGEMENT

Standard trellis with vertical shoot positioning, pruned to two or three canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

WINEMAKING

58% of the wine is from handpicked, whole-cluster pressed grapes. The balance of the wine is from grapes machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. 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.

TASTING NOTES

AROMA/BOUQUET

Peach, light pear, citrus peel and a hint of spice.

PALATE

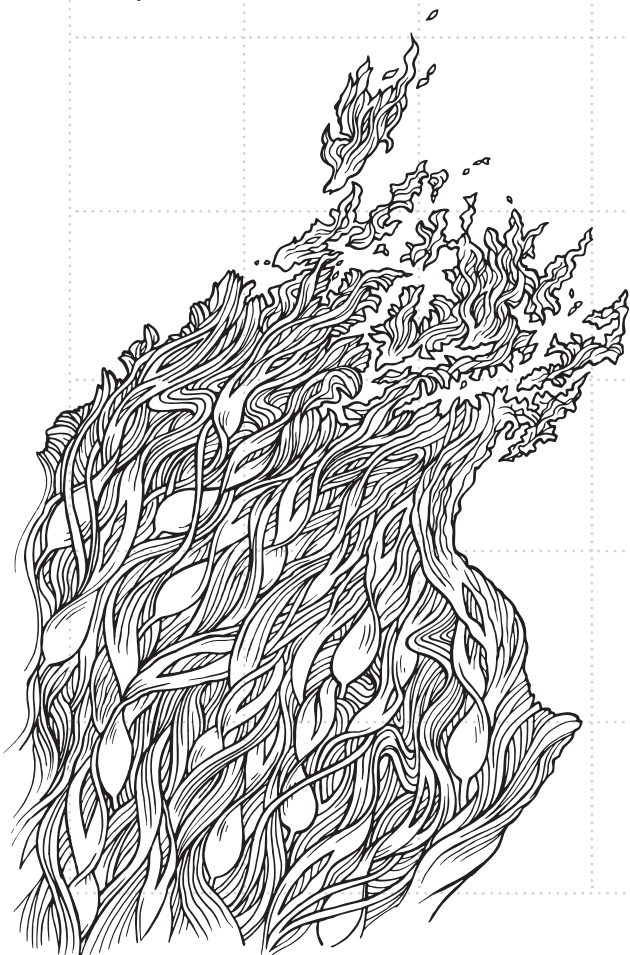
Medium-bodied with pear and peach flavours, mineral texture and a long finish.

FOOD PAIRING

Salads, seafood, poultry and egg dishes — a versatile food wine that pairs particularly well with smoked salmon

SERVING TEMPERATURE

Lightly chilled.



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