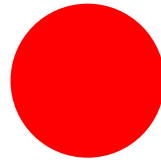


STARBOROUGH

MARLBOROUGH - NEW ZEALAND



'FAMILY ESTATE' PINOT GRIS MARLBOROUGH 2018

TASTING NOTE

A stylish wine with a delicious palate displaying concentrated white and yellow stonefruits, lifted exotic florals, fresh pears and chalky minerals. The wine shows beautiful fruit intensity with silky texture and refreshing acidity, leading to a lingering smooth finish.

VALLEY	VINEYARD	SOIL	%
Wairau	O'Dwyer's Farm	Opawa Silt Loam	85
Awatere	Starborough Terrace	Seddon Silt Loam	15
AROMA	Ripe pear, white and yellow stone fruit, exotic florals, flint		
PALATE	Fresh stone fruit, rich pear, juicy with a concentrated dry finish		

VITICULTURE

The two cane VSP (vertical shoot position) trained vines were shoot and bunch thinning to produce low yielding intensely concentrated fruit. Additional colour thinning was done post veraison to further enhance bunch uniformity.

The two vineyards were carefully monitored during ripening and hand-picked in cool early morning conditions at peak maturity and flavour development.

WINEMAKING

The fruit was crushed and following settling the clear juice was racked to stainless steel and fermented using selected yeast at cool temperatures. A 10% portion of the juice was fermented in seasoned French oak barrels adding weight, texture and complexity to the finished wine.

Fermentation was stopped at 5.5 g/l residual sugar. Before blending, the individual components were left on light yeast lees for three months to build additional texture and creaminess to the palate. The wine was bottled in August with an alcohol of 12.8%, pH 3.3 and acidity of 5.7 g/l.

RELEASE: NOVEMBER 2018

Gold – NZ International Wine Show

5 Stars (94/100) – Sam Kim Wine Orbit

5 Stars (18.5/20) – Raymond Chan Wine Reviews

Silver – New Zealand Wine of the Year



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