

STARBOROUGH

MARLBOROUGH - NEW ZEALAND



PINOT GRIS MARLBOROUGH 2025

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.

TERROIR	VALLEY	VINEYARD	SOIL	%
	Wairau	O'Dwyer's Farm	Opawa Silt Loam	70
	Awatere	Starborough Terrace	Seddon Silt Loam	30
TASTE	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.

Fermentation was stopped at 5.4 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 July with an alcohol of 13.5%, pH 3.46 and acidity of 5.5 g/l.

RELEASE: AUGUST 2025

5 stars 93/100 Sam Kim, Wine Orbit reviews



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