



PEAR TREE

PINOT GRIS 2022 MARLBOROUGH • NEW ZEALAND

Grapes: 88% Pinot Gris
12% Gewurztraminer

Region: 100% Marlborough

Analysis: Alcohol: 13.0%
pH: 3.5
TA: 7.4 g/L
R/S: 6.4 g/L

Vegan: Yes

Vegetarian: Yes

Coeliac: None

Dairy: None

Allergens: Sulphites

Sustainable Vineyard: Yes



Nose: aromas of stone fruit, star anise and green pear.

Palate: The palate is soft, clean and crispy with flavours of apricot, pears, finish with subtle citrus and mineral notes..

Vinification: A very warm October to December period meant good fruit set. February was cold and wet, slowing the ripening period. Some significant rain events into harvest period, but we held off and benefitted from the stunning late harvest weather.

Winemaker's Notes: Small parcels of Pinot Gris were fermented separately using a variety of yeasts. Pressings were fermented in oak and kept separate from the free run which was tank fermented. We assembled the wine with the primary goal of balance given the subtle nature of Pinot Gris and the accentuation of primary clean fruit character, which is typically pears and light citrus.

Winemaking Philosophy: all our growers are certified sustainable, with viticulturists bent on an organic and natural approach where possible. Dovetailing that nicely are our winemakers' low intervention approach to their crafting of the grapes.

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