



PEAR TREE

PINOT GRIS 2023 MARLBOROUGH • NEW ZEALAND

Grapes: 100% Pinot Gris

Region: 100% Marlborough

Analysis: Alcohol: 13.0%
pH: 3.4
TA: 7.3 g/L
R/S: 5.4 g/L

Vegan: Yes

Vegetarian: Yes

Coeliac: None

Dairy: None

Allergens: Sulphites

Sustainable Vineyard: Yes



Nose: stone fruit, green pear and delicate floral.

Palate: fresh, textured and nuanced with green grape, apple and honeysuckle flavours. A dry expression with subtle citrus and a hint of spice.

Vinification: evenly spread rain events for an average total fall, and protracted flowering conditions in December meant looser bunches than normal contributing to less disease vulnerability and the success of the vintage as a whole. Some cold nights certainly helped in retaining nice acidity.

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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