



# DURVILLEA

## MARLBOROUGH PINOT GRIS 2015

### VARIETY

100% Pinot Gris.

### GRAPEGROWERS

The Hammond, van Asch and Lissaman families

### LOCALITY

Awatere and Waihopai Valleys, Marlborough, NZ.

### SPECIFICATIONS

Alcohol	13.0%
Residual sugar	1.7 g/l
pH	3.40
Titrateable Acidity	6.1 g/l

### VITICULTURE

**Climate** A record dry, early and warm season in Marlborough, with growing degree days 10% above the long-term average, and 40 % of the normal rainfall. A lack of our usual blustery winds in the lead-up to harvest ensured that groundwater and irrigation delivered healthy vine canopies. Crops were naturally in balance with the soils, and the resulting wines show good concentration.

**Soils** Free-draining deep, silt loam.

**Vine Management** Standard trellis with vertical shoot positioning, pruned to 2 canes. Vines are trimmed closely, well tucked, cluster-thinned and lightly leaf plucked.

**Harvest Dates** Between 24<sup>th</sup> March and 9<sup>th</sup> April, 2015.

### WINEMAKING

The fruit was machine-harvested at night and gently pressed. Only free-run juice was used, and this was fermented with aromatic yeast strains at low temperature in stainless steel tanks.

### TASTING NOTES

**Colour/Appearance** Mid-straw.

**Aroma/Bouquet** Peach, light pear, and dried tropical fruits and citrus peel

**Palate** Medium-to-full-bodied with peach, melon and nougat flavours leading to a dry finish.

**Cellaring** Already drinking well and likely to keep improving over several years.

**Suggested Foods** Poultry, creamy pasta, egg or mushroom dishes and seafood.

**Serve** Lightly chilled.

**Winemaker** Simon Waghorn.

