



DURVILLEA

MARLBOROUGH PINOT GRIS

2016

VARIETY

100% Pinot Gris.

LOCALITY

Awatere and Waihopai Valleys, and Kekerengu Coast Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	3.3 g/l
pH	3.35
Titrateable Acidity	5.7 g/l

VITICULTURE

Climate Another very warm and dry season, with the second driest and the warmest since wine growing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at harvest.

Soils Mainly free-draining sandy or stony shallow silt loams, and one site with deep loams including fragmented limestone.

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 the 23rd March and 13th of April, 2016

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.