

CROWDED HOUSE



2016 PINOT GRIS

The 2015/16 growing season was warm and dry, enabling Pinot Gris to be picked with pristine flavours at relatively low sugar levels. This has ensured that the wine maintains a lightness and freshness while at the same time offering palate weight and texture thanks to the variety's inherent richness. Aromatic notes of quince, pear and apricot blossom jump from the glass and lead to an elegant, focussed palate with a lovely pure line and flavour persistence, finishing dry and cleansing.

GEOGRAPHICAL INDICATION

A single vineyard site in Marlborough's Waihopai Valley, grown on deep silt loam soils.

WINEMAKING

Fruit for this wine was machine harvested and fermented cool in stainless steel vessels with a yeast strain that highlights the aromatic qualities of the variety. The wine remained on light lees until August 2016 for further texture development and was then bottled in October 2016.

ANALYSIS

Alcohol: 13.1

Ph: 3.25

Acid: 6.1

Sugar: 3.4g/L

CELLARING

At its prettiest when young, Pinot Gris develops flavour and weight in the bottle. Drink with confidence through until 2019.

FOOD MATCH

The delicate flavours of Pinot Gris make it an ideal accompaniment to a broad range of foods. Drink with Asian fare, poultry or even pork.