

# CROWDED HOUSE



## 2018 PINOT GRIS

Pinot Gris was the star of the show in the 2018 vintage. Marlborough experienced a terrific start to the season and a hot Summer, but unseasonal rain in February disrupted the end of the growing season and forced quick decision making to ensure fruit was harvested in good condition through March. Despite the late rain, the flavours and aromas of the Pinot Gris fruit remained strong.

The 2018 wine is generous with a ripe fruit profile of yellow stonefruits and quince flavours, and ginger and spice notes in support. The palate is mouth-filling and rich with pleasing grip and abundant flavour, yet the wine still possesses a lightness of touch, finishing cleansing and long.

### GEOGRAPHICAL INDICATION

Predominantly sourced from a grower vineyard in Marlborough's Waihopai Valley.

### WINEMAKING

Cloudy (high solids) juice was fermented as slowly as possible in stainless steel tanks building weight whilst preserving aromatics. A small trial batch of Pinot Gris fermented in contact with its skins was also added to the blend, adding pleasing texture and aromatic interest. The wine sat on light lees until November 2018 before bottling in December 2018.

### ANALYSIS

Alcohol: 12.9  
Ph: 3.36  
Acid: 5.9  
Sugar: 3.5g/L

### CELLARING

At its most aromatically expressive when young, its flavours and weight will develop in the bottle. Drink with confidence through until 2022.

### FOOD MATCH

Lovely to drink on its own, it will also match beautifully with pork, poultry, and Asian themed dishes.