

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2018 PINOT GRIS

Similar to 2017 in that a fantastic dry and warm start to the season was met with some indifferent wet weather through January, February and March, requiring quick decision making and strict vineyard management to ensure fruit was harvested in good condition. The terrific start to the season and hot Summer ensured flavours and aromas were nevertheless very strong, superior to 2017.

While very similar analytically to the 2017 wine, the 2018 is more generous with a riper fruit profile. Aromatically, white and yellow stonefruits abound with quince flavours in support. The palate is mouth-filling and rich, yet the wine still possess a lightness of touch, finishing cleansing long and precise.

VINEYARD

Sourced from two Waihopai Valley vineyards, approximately 8km apart. In the final wine, 78% was from our own 4Ha Pinot Gris block at Sound of White Vineyard. This vineyard is predominantly grown on clay loam soil, giving richness, aromatic concentration and palate density. The balance 22% was sourced from Henderson Vineyard, on deep silt loam soils lending attractive aromatic lift.

WINEMAKING

Both vineyards were harvested on the 30th March 2018 and held separate at the winery. As always, two fermentation techniques were employed in the production of this wine. 85% was fermented as slowly as possible with high solids juice in stainless steel tanks building weight whilst preserving aromatics. The balance 15% was fermented warm and fast in French oak puncheons building a richer, more textural component. All parcels sat unsulphured on heavy lees until mid July, building savour-iness, aromatic interest and a strong textural element into the wine. In late July, the components were blended and prepared for bottling (3/9/17).

ANALYSIS

Alcohol: 12.9
Ph: 3.47
Acid: 6.0g/L
Sugar: 3.4g/L

CELLARING POTENTIAL

At its most aromatically expressive when young, its flavours and weight will develop in the bottle. Drink with confidence through until 2021.

FOOD MATCH

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