

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2016 PINOT GRIS

2016 experienced modest crops for Pinot Gris, with the bonus of excellent concentration in the resulting wines. The 2015/16 growing season was warm and dry, enabling the Pinot Gris to be picked with lovely flavour at relatively low sugar levels. This has ensured that the wine maintains a lightness and freshness despite the richness that the variety inherently possesses and also has been purposely built into it. Consistent with the Catalina house style, the wine has appealing aromatics of pear, peach, honey and beeswax with a weighty but refreshingly balanced and cleansing palate.

VINEYARD

Predominantly sourced (2/3) from our home Sound of White, Waihopai vineyard, with the balance third split over the Omaka Valley and Rapaura. The Waihopai and Omaka vineyards give the wine richness and weight, while the Rapaura site bring aromatic brightness.

WINEMAKING

Hand-picked fruit (1/4 & 6/4/16) was whole bunch pressed and then two fermentation techniques were used. 88% was fermented slowly (almost 3 months' duration) with high solids in stainless steel, building weight whilst preserving aromatics. The balance 12% was fermented warm in French oak puncheons. All parcels remained unsulphured on heavy lees until blending in early July, building savouriness, aromatic interest and a strong textural element into the wine.

ANALYSIS

Alcohol: 12.9
Ph: 3.47
Acid: 5.1
Sugar: 4.5g/L

CELLARING POTENTIAL

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

FOOD MATCH

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