

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2017 PINOT GRIS

What started as a 'normal' growing season with above average but not excessive crops, finished with a series of irregular rain events throughout March and April that necessitated early and pragmatic harvest decisions. Nevertheless, the wine retains its 'house style' with attractive stonefruit blossom, quince, pear, crunchy red apple and beeswax notes. The palate has richness and weight but is not heavy and finishes cleansing, focussed and long.

VINEYARD

Sourced from two Waihopai Valley vineyards, approximately 5km apart. 50% came from our own 4Ha Pinot Gris block at Sound of White Vineyard. This vineyard is predominantly grown on clay loam soil, giving richness and density. The balance 50% was sourced from Henderson Vineyard, on deep silt loam soils giving aromatic lift.

WINEMAKING

Hand-picked (4/4 & 11/4/17) and machine picked fruit (4/4/17) was used in the production of this wine. Two fermentation techniques were employed - 90% was fermented slowly with high solids juice in stainless steel tanks building weight whilst preserving aromatics. The balance 10% was fermented warm and fast in French oak puncheons building a richer, more textural component. All parcels sat unsulphured on heavy lees until late June, building savouriness, aromatic interest and a strong textural element into the wine. In early July, the components were blended and prepared for bottling (8/8/17).

ANALYSIS

Alcohol: 13.0
Ph: 3.25
Acid: 6.0g/L
Sugar: 3.1g/L

CELLARING POTENTIAL

At its prettiest when young, Pinot Gris develops flavour and weight in the bottle. Drink with confidence through until 2020.

FOOD MATCH

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