



Region: Awatere Valley,
Marlborough, New Zealand

Vineyard: Tupari.

Harvest Date: 12 April 2009

Brix at Harvest: 24.1

TA: 6.2 g/L

Residual Sugar: 7.5 g/L

The new Pinot Gris grapes on the top terrace of the Tupari vineyard were cared for meticulously by attendant vineyard staff. 2009 was warm and dry and we were able to leave the Pinot Gris to reach optimum ripeness. The crop was carefully managed to ensure the yields were low creating a concentrated wine with rich flavours. Following harvest in the cool of night the juice was carefully fermented and the process was brought to a halt with a few grams of sugar remaining.

The 2009 Tupari Pinot Gris is a rich, ripe style with vibrant flavours. The nose shows fresh pear juice and a hint of spice. The palate is mouth filling with a dry finish.

This wine will go beautifully with Japanese food, for example try with a salmon and kingfish carpaccio sashimi or a spicy yakisoba stir fry.

Drink now and until 2012.