



NEW ZEALAND PINOT GRIS

VINTAGE INFORMATION:

Harvest date: 2nd – 16th April 2013

Alc. 13%

TA: 6.3

pH: 3.4

Residual sugar: 4.5g/l

Vineyard: Marlborough, New Zealand

Vineyard:

We had a sensational growing season for the 2013 vintage in Marlborough. It was just one beautifully clear day after the other, warm and sunny with little rainfall. However, we still experienced cool nights during the ripening period which helped to develop intense flavours in the grapes. These conditions ensured healthy, clean vine canopies and fruit packed with flavour and intensity across all varieties. With the warm weather, harvest started slightly early this year. The vintage was short and very intense, with several of our varieties ripening around the same time giving us a shorter than usual window for harvesting. We are thrilled with the overall quality of our 2013 vintage.

Winemaking:


Four parcels of Pinot Gris were harvested individually over a period of seven days by both machine and hand. The fruit was crushed, de-stemmed and pressed gently, separating the free run juice from the pressings. The juice was cold settled for 48 hours then racked prior to a long cool fermentation in stainless steel tanks to capture and enhance the fruit flavours of pear, honey and stone fruit. Each parcel was fermented separately using a range of selected yeasts. Following fermentation the wine was blended finely and filtered prior to bottling.

Tasting Notes:

The Pinot Gris is brimming with pear drop and nutty characters, leading to flavours of stone fruit and honey. The palate is full and shows wonderful balance between fruit sweetness and acidity, with a refreshing, crisp finish. Enjoy with Asian food, chicken dishes and many light southern Italian pasta dishes.

Download Tasting Notes:

[3 Stones Pinot Gris 2013](#)

 (http://www.3stones.co.nz/system/files_force/3%20Stones/tasting-notes/3_stones_pinot_gris_2013.pdf?download=1)

AWARDS

Gold

New Zealand International Wine Challenge 2013

Bronze

NZ International Wine Show 2014

New World Wine Awards 2014



Safra 2015. EXPOVINIS 2016, São Paulo 14 a 16/06/2016.