



## MOUNT RILEY PINOT GRIS 2024

### VINTAGE

Marlborough's 2024 harvest was dominated by dry, windy weather, super clean fruit and delicious flavours. The season in Marlborough was marked by the change from the La Nina weather patterns of the last two years to a strong El Nino.

### WINEMAKERS NOTES

The grapes for this wine were grown on our Estate Vineyards in the Wairau Valley of Marlborough. A long, cool autumn and modest yields made for the perfect conditions to create mouthwatering flavours in this classic Mount Riley wine.

We harvested the fruit during the night in cool temperatures so that the natural flavours and aromatics were preserved. The grapes were gently pressed, and the juice settled prior to fermentation. The wine was fermented in stainless steel tanks at cool temperatures to retain the bright, varietal aromatics and a small portion in old French oak for added weight and texture

### TASTING NOTES

- Colour*      Pale straw
- Bouquet*     Bright florals with apple and pear notes underscored with a fresh herbal seam with compliments of spice.
- Palate*       The wine is just off-dry with ripe fruit flavours, rich texture and fresh acidity
- Drink*        Drinking well now; this wine can be enjoyed until late 2028. Great with white meat, veal, Asian food, and cheeses

### TECHNICAL INFORMATION

Grape Variety: 100% Pinot Gris  
Origin: Marlborough, NZ  
Alcohol: 13.5%  
RS: 6.0 g/L  
TA: 6.34 g/L  
PH: 3.29 g/L

