



## M A R L B O R O U G H

### **Ra Nui Pinot Gris 2009**

#### **Vineyards**

Grapes were sourced from two vineyards, our home block the Cob Cottage vineyard, and the McGrail vineyard in the Spring Creek area of the Wairau Valley. The Cob Cottage vineyard lies in the south eastern corner of the Wairau Valley, on the road just south of the township of Blenheim. The soil here is a mixture of gravel and sandy loam areas with some clay components. A warm site this vineyard regularly produces small ripe grapes with pleasing flavour profiles and great length. The McGrail vineyard lies in the North-East of the Wairau Valley, a small vineyard recently planted, this was the first crop from this vineyard. The McGrails meticulously tend to their vineyard which is comprised entirely of Pinot Gris.

#### **Season 08/09**

We had a wet winter in Marlborough with flood damage in much of the region, so when Spring finally arrived the soils were still damp resulting in good growth with little frost risk (normally we have a number of Spring frosts, but in Spring 08 there were few). A perfect flowering all varieties followed and the good weather continued right through to January 09, which was an extremely dry month. However late February we had several heavy rain events in a row, resulting in some splitting and botrytis in the Valley. Fortunately in March we went back to being very dry (10mm of rain that month) and this fine weather continued right through until the end of vintage (late April). As well as being dry these final two months were cool, the days were reasonably warm but the nights were colder than normal. We harvested all the McGrail Pinot Gris on April 3, a very small crop of 3Tonne being the first crop off this vineyard. The Cob Cottage vineyard was harvested on 6 April, all fruit in beautiful condition.



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### **Vinification**

All grapes were immediately transported to the winery, upon arrival they went straight into a receival bin and into a small press. A light press followed, and we allowed some skin interaction, with all juice then cold settled for 48 hours, then racked with gross lees separated. The juice from the two vineyards was then combined and yeast added. A long cool ferment then followed, with ferment being stopped just prior to the wine being fermented dry. The wine was then left on fine lees for several months prior to bottling. All fermentation and storage was carried out in stainless steel tanks, and shortly prior to bottling the wine was filtered.

### **Colour/Smell/Taste**

Clear, brilliant, slight pinkish tinge. On the nose the wine is wonderfully perfumed with pear and spice. A mouthfilling richness follows with pear, white peach and a persistent finish. The slightly off-dry style enriches the wine further with balanced gentle acidity.

Brix at Harvest 23.4   Alc 14%   Residual Sugar 3g/l

