Pinot Gris 2017 Marlborough, New Zealand





Grape Varieties	100% Pinot Grigio/Pinot Gris
Winemaker	Anthony Walkenhorst
Closure	Screwcap
ABV	13%
Residual Sugar	3.9g/L
Acidity	6.13g/L
Wine pH	3.4

PRODUCER

Kim Crawford Wines was established in late 1996, when Kim launched a range made from fruit grown in the South Island. Kim sold the company to Constellation in 2005 and has since handed the winemaking reins over to the Constellation winemaking team. Despite Kim no longer being involved with these wines, the current winemakers continue the classic Kim Crawford philosophy and style. Control over grape supply has always been essential for Kim Crawford Wines and they now have the largest vineyard resource in Marlborough of any wine company, across the greatest breadth of sub-regions, ensuring consistent quality and style. For that consistency, and success over the past 20 years, Wine Enthusiast magazine USA recognised Kim Crawford as their "New World Winery of the Year 2016".

VINEYARDS

Predominantly from the estate owned 'Favourite' vineyard on the north bank of the Lower Awatere. The 'Favourite' consistently provides Pinot Gris with lively pear and quince flavours with crisp acidity. Supplemented with grapes showing riper pear flavours from grower vineyards in the Central and Lower Wairau.

VINTAGE

2017 was a challenging vintage for wine growers as conditions were wetter and cooler than usual. This reduced yields by approximately 9% compared to 2016. It also pushed harvest dates back for all varieties. The final wines were more restrained on the nose and the palate but still display distinctive varietal characteristics, as well as a strong sense of place.

VINIFICATION

The grapes were harvested, crushed, and gently pressed with minimal skin contact. The clarified juice was then cool fermented, optimising varietal expression, flavour and intensity. There was no wood contact throughout the process and a number of yeasts were used to capture the fruit profile and retain freshness.

TASTING NOTES

Pale straw in colour. Wonderfully lifted orchard fruit aromatics of ripe pear and quince with honey, floral notes and a touch of citrus. The palate is clean and fresh with subtle orange blossom and Braeburn apples.