

TERRACE HEIGHTS ESTATE

MARLBOROUGH

TERRACE HEIGHTS ESTATE

2008 MARLBOROUGH PINOT GRIS

From the ground up we start with the basics, to make not good, but great wine. Vines nurtured with passion, grown against a backdrop of clay terraces and natural springs in the heart of Marlborough's Wairau Valley. We know this land, this soil, these grapes. Our wine reflects this. Crafted with patience, it's the very essence of all that we are.

In a nutshell...

Enjoy the aromas and flavours of orchard pears, figs and quince. Creamy and rich with just enough sweetness and a touch of spice that lingers on the palate. This full-bodied wine has a rich and weighty texture

Colour

Deep Straw

Aroma

Lifted fig and quince aromas with undertones of aromatic spice.

Palate

A full-bodied wine with a soft, rich texture and generous weight on the palate. The primary fruit flavours are complimented by a hint of spice and cream. The finish is long and supple.

Suggested Food Matches

Creamy pasta dishes, quiches or with cheese. Serve chilled.

Grape Growing

The vines were pruned to 2 canes, with vertical shoot positioning. Balanced pruning, shoot thinning, tucking and trimming ensured favourable canopy conditions. A long dry ripening season allowed the fruit to reach optimum ripeness while maximising natural flavours.

Harvest Dates

8th and 10th April 2008

Analyses at Harvest

Cl. KWV7A & 40A | THE Block - Brix : 24.6 / pH : 3.50 / TA : 6.1

Cl. 2/15 Whitehaven Block - Brix : 22.3 / pH : 3.35 / TA : 6.2

Winemaking

Fruit was handpicked in cool morning conditions, must chilled and lightly pressed. The juices were cold fermented in stainless steel, using a selected yeast strain to promote the fruits inherent aromatic flavours. Post ferment, the wine was stirred on lees to aid mouth feel and texture.

Bottling Analyses

Alcohol 13.5%

Residual Sugar 7.0 g/L

pH 3.55

TA 5.2 g/L

This wine is bottled using a screwcap to preserve freshness and purity of flavour.

Winemaker – Sam Smail



TASTING NOTES

TERRACE
HEIGHTS
ESTATE