

SINGLE ESTATE PINOT GRIS 2016



Sourced from across our Estate in Marlborough's Wairau Valley, Ara Single Estate are intensely flavoured wines that amplify the remarkable valley story. These consistent, flavoursome wines tell the tale of making Ara wines on the edge of the world.

TASTING NOTES

This 2016 Pinot Gris shows white peach aromatics with an attractive, complexing mealy influence. The palate has ripe citrus flavour, a fleshy texture with lovely volume and structure.

HARVEST

This is the fourth Pinot Gris harvest from these vines in the lower Wairau. Crop levels were carefully managed to maximise flavour. In 2016 we let the fruit hang for a time which ensured berries with superb, ripe varietal character and intensity.

Pinot Gris grapes were selectively harvested at the end of March. Our gentle technique removed whole berries from the stem and allowed delivery of fruit in excellent condition to the winery.

WINEMAKING

Following pressing the Pinot Gris juice was left to clarify before the filtered solids were returned to the clear juice. Once the juice had warmed yeast was added and it was left to ferment at moderate temperatures (14 - 16°C) for 12 days. Once fermented the wine was matured in tank on light lees for 12 months. It was bottled in May 2017.

Winemaker:	Duncan Shouler
Region:	Marlborough
Dietary info:	Suitable for gluten free diets.

TECHNICAL SPECS

Alcohol content:	13%
TA:	4.93
pH:	3.61
Residual sugar:	6



FOOD MATCH

Asian fusion dishes, and grilled seasonal seafood.

