



SEA LEVEL

Home block

PINOT GRIS

2023



GRAPEGROWER

Ryan Gaudin,
Sea Level Vineyard

LOCALITY

Coastal Highway, Mariri,
Nelson, New Zealand

SPECIFICATIONS

Alcohol: 13.5%
Residual Sugar: 2.0 g/L
pH: 3.33
Titratable Acidity: 6.1 g/L

VITICULTURE

Season:

Budburst occurred at a typical time and was followed by a warm spring with good rainfall. The weather was cooler over the flowering period resulting in lower crop levels. The summer and early autumn were dry and warm allowing perfect ripening conditions and clean fruit.

Soils:

Gravel-threaded Moutere clay

Clonal Mix:

85% 7A, 15% Lincoln Berrysmith

Harvest Date:

28th March, 2023

WINEMAKING

The fruit was hand-picked in cool morning conditions and whole bunch pressed. The heavy pressings were fined before adding back to the free-run

juice. Fermentation followed with selected yeast strains to aid texture and the fruit's inherent aromatics. The wine was aged on yeast lees for 2 months before bottling in mid-July

TASTING NOTES

Colour:

Light-mid straw, with a bright clarity.

Nose:

Ripe red apple, quince and poached pear fruit flavours, with some nutmeg and cinnamon spice notes.

Palate:

A medium bodied wine with a light spritz and vibrant acidity. The apple and pear fruit flavours persist on the textural, dry mineral finish.

Cellaring:

1-4 years

Serve:

Slightly chilled (12°C)

Suggested Foods:

White meat dishes such as poultry or freshly sautéed fish. Also try with creamy pasta dishes

Sam Smail

28th September, 2023