

## **Pinot Gris 2023**

Marlborough

**ESTATE GROWN** 

## THE ANCIENT OTUWHERO RIVER GIVES OUR WINE ITS NAME, and

is fed by melting snows from surrounding mountain peaks. Our wild, wind-swept Otuwhero Estate is set at the edge of the Southern Pacific Ocean. The Estate is remote coastal and rugged terroir – this produces distinctively bold, ripe fruit flavors, and exquisitely expressive wines. The soil found here in the Awatere Valley is alluvial gravels that rise through our silt and clay soils – delivering bold minerality, intensity and ripe opulence to our wines.

**APPELLATION:** Marlborough, New Zealand

**VINEYARDS:** OTU Estate

**VARIETALS:** 100% Pinot Gris

**VITICULTURE & WINEMAKING:** Excellent warm and dry conditions in Marlborough meant fruit could be left on the vine to develop richer, denser flavors. Harvest 2022 allowed the fruit to hang on the vine until fully ripe and produced clean, bright fruit with lovely acid balance.

**COLOR:** Perfect delicate yellow

**AROMA:** Lifted floral and spice aromas

**FLAVOR:** Rich, honeyed and elegantly balanced Marlborough Pinot Gris. Lifted floral and spice aromas balance a rich palate of succulent peach and crisp pear. The superb textural characters of the wine allow the complex notes of nashi pear to shine through, accompanied by a layer of bright lemon citrus notes.

**ALCOHOL:** 12.5% **RES. SUGARS:** 5.01 G/L **ACIDITY:** 6.1 G/L (PH 3.41)



monero estate



