

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



TWRWINES.CO.NZ

## TE WHARE RĀ 2023 PINOT GRIS

SINGLE VINEYARD 5182

We are passionate about aromatic varieties and particularly those from Alsace so it was only a matter of time until we took on the challenge of Pinot Gris. When we first bought the property here, we replanted a section of the old block with the Berry-Smith clone (also known as Larkham clone) of Pinot Gris. We selected this particular clone especially for its low cropping, small bunches and small berries as we felt it would deliver the best quality fruit. These vines are now approaching 20yrs old and the quality of the fruit just gets better and better each year.

Pinot Gris is the “sister” of Pinot Noir and shares many of its familial “issues”. It is quite crop sensitive and we feel that to get the best out of it you really must go the extra mile in the vineyard. So like Pinot Noir it is all shoot-thinned, and bunch-thinned and we often remove the bunch shoulders as well. This means that we can get it into the winery with fruit purity and natural acidity as well as concentration.

**Winemaking:** All fruit for this wine was hand-picked and hand-sorted. The grapes were destemmed, crushed then air bag pressed, some parcels had lengthier skin contact time. Free run and pressings were fermented separately. Fermentation is majority stainless steel, with 18% in old French oak for texture and complexity. The tank portions underwent slow, cool ferments to retain aromatics. Barrel ferment parcels were carried out in large format neutral oak on full lees, lees-stirred regularly. All parcels given time on ferment lees to provide texture and complexity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

**Wine:** This wine is finely structured with great fruit purity & length of flavour and a lovely fleshiness. Lifted aromas of nashi pear, raspberry, red apple and white florals follow on to flavours of the same along with savoury undertones from the oak and time on lees, These flavours are balanced by fine, supple texture and lingering minerality. This release is a dry style which has concentration, balance and great texture with layers of flavour.

**Vintage:** Over the spring we experienced great conditions over flowering which led to a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed gave us some regular rain events to retain good soil moisture, so no irrigation was required. The latter half of summer was very warm and dry which meant that the lead up to harvest was nice and gentle. Our harvest began on track with our long-term averages starting in mid - March and was completed by the first week in April.

The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2023 Pinot Gris is enjoyable to drink now and will also benefit from careful cellaring for 3 - 7 years.

### TECHNICAL DATA

<b>Fruit Source:</b>	TWR home block (planted 2004)	<b>Residual Sugar:</b>	4.0g/L
<b>Variety:</b>	Pinot Gris	<b>Production:</b>	720 cases
<b>Harvest Date:</b>	20th March 2023	<b>Cellaring:</b>	3-7 years

Alc 13.5% vol      pH 3.28      TA 6.5g/L