



Reviews & Accolades

BLACK LABEL PINOT GRIS 2009

MICHAEL COOPER'S BUYERS GUIDE TO NEW ZEALAND WINE 2011

Michael Cooper, 2011

4.5 Stars

Sold in restaurants, the distinctive 2009 vintage is partly barrel-fermented. Full-bodied, it is vibrant, with rich pear, lychee and spice flavours, good texture, a touch of oak complexity and an unusually dry but finely balanced finish, Fleshy and youthful, it's still unfolding; open mid-2011.

WINE ORBIT

Sam Kim, Feb 2011

A gently fragrant nose displaying citrus, stonefruit and floral characters. The palate is juicy and softly flavoured with good fruit weight and crisp acidity. At its best: now to 2012. On premise only.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, April 2011

18/20 POINTS, 4 Stars

100% Marlborough fruit, 20% fermented in seasoned French oak barrels to 14.0% alc. This has a brilliant lemon hued straw-yellow colour and an intense, piercing and pure nose of white florals, stone-fruits and minerals. Dry to taste, this is tightly constructed and elegant in expression, with aromatic floral fruit flavours and very fine, silky textures. Crisp, steely acidity provides balance to the sweet fruit nuances and the finish is long and sustained. A wine to match with seafood and subtle Asian cuisine over the next 2-4 years.