

CLIFFORD BAY

MARLBOROUGH PINOT GRIS

Vintage: 2010
Region: Marlborough, New Zealand
Grape variety: Pinot Gris

CLIFFORD BAY

Clifford Bay Wines have received critical acclaim since our first vintage in 1997. At the 2009 International Wine Competition (IWC) in London we were awarded Trophies for Best International Sauvignon Blanc, Best New Zealand Sauvignon Blanc and Best New Zealand White Wine. Our wines are sustainably produced and nurtured through the growing season by our talented and experienced team. Clifford Bay wines showcase the best Marlborough has to offer.

VINTAGE 2010

The 2010 growing season was noteworthy for its extremes. Spring was cooler than normal then we settled into typical Marlborough weather patterns of dry, warm days and cool nights, perfect for ripening and flavour development. November through April were slightly warmer and drier than average. This settled weather, especially in the lead up to harvest, presented us the opportunity to harvest at optimum times and to capture all that renowned Marlborough flavour and freshness.

HARVEST DETAIL

The fruit for our 2010 Clifford Bay Pinot Gris was harvested in the cool of night to retain flavour and freshness. Careful canopy and yield management, including leaf plucking and shoot thinning, had further enhanced the 2010 fruit quality. Winemaker Stu Marfell reflected on the vintage by saying that "lower than average crop levels gave us wines with great intensity and beautiful aromatics".

WINEMAKING TECHNIQUE

Once the fruit is gently pressed, the juice is fermented with carefully selected yeast strains at our winery to enhance the vibrant flavours. Cool fermentation, in temperature controlled stainless steel, allows us to best preserve those expressive fruit flavours.

APPEARANCE & BOUQUET

Light straw in colour with lifted aromas of pear, apple and spice.

PALATE

Mouth filling and rounded, the same fine fruit flavours as evidenced on the nose linger on the palate to a crisp dry finish. Our Clifford Bay Pinot Gris has impressive concentration of flavours and an attractive mineral undertone.

CELLARING

Ready to drink now or over the next 3-4 years. Our 2010 Clifford Bay Pinot Gris is sealed with a screw cap to ensure optimum quality and freshness.

SERVING TEMPERATURES

Best served between 10-14°C (50-57°F).

FOOD ACCOMPANIMENTS

An excellent match with a wide range of Asian inspired foods, including poultry, pasta and seafood dishes.

TECHNICAL ANALYSIS

Alcohol:	13.5%
Residual sugar:	3.3g/l
T/A:	6.1g/l
pH:	3.6

