

MOMO



MARLBOROUGH

MOMO Pinot Gris 2011

'Offspring' in Maori, MOMO reflects its heritage as part of the Seresin family - wines grown naturally to express the season and land from which they come.

MOMO wines are made using grapes from Seresin's three biodynamic vineyards and, for some wines, grapes are also selected from a dedicated grower's vineyard which is in conversion to organics.

From these roots, MOMO has developed its own identity, embracing traditional winemaking to produce wines which are true to variety and reflect the essence of their fruit characters.

The 2011 MOMO Pinot Gris is a blend of certified organic grapes from Seresin's Home and Raupo Creek vineyards located in the Wairau and Omaka Valleys of Marlborough respectively. Grapes were hand-picked between April 6 and April 21, whole-bunch pressed and naturally fermented with wild yeast. Seventy percent of the blend was aged in seasoned French oak barriques for five months, to give added texture and complexity.

Technical Details

Growing Region Marlborough, New Zealand

Grape Variety 100% Pinot Gris

Alcohol 13.5%

Acidity 4.1g/L

pH 3.8

Residual Sugar 7.0g/L

Tasting Notes

Colour Pale in colour, with a golden hue.

Bouquet Aromas of nectarine and lychee with hints of spice.

Palate The palate is elegant, yet weighty and viscous, with concentrated fruit notes and a fine acidity.

Food Pairing Delicious with pork, Asian inspired dishes, or try it with a salad of blue cheese, pear and walnut.

Cellaring This wine has the potential to improve over the next five years, whilst providing fresh lively drinking immediately.

Winemaker Clive Dougall.