

WHITE PEACH

CUT PEAR

FRIZZELL WINES

Pinot Gris
Vintage: 2009
Region: Marlborough
Alc: 13.0%

VINEYARD DESCRIPTION

2009 was a warm, settled dry season with the Pinot Gris crop achieving a lovely natural balance of fruit flavour, sugar and acidity. The grapes for this wine were grown in Marlborough.

Close attention was paid to vine health and even fruit development as well as crop loading and fruit exposure to optimise fruit flavour.

WINEMAKING

After being harvested, the grapes were gently pressed to provide pure, concentrated juice without phenolic bitterness. The juice was lightly settled then racked while still a little cloudy to ferment in tank. Neutral yeasts and cool fermentation were used to preserve the natural fruit purity, in addition to natural yeast



for added complexity. After fermentation, the wine was left on yeast lees for a further few months with some lees stirring to help build palate texture and richness. This wine was then blended, lightly fined and filtered to bottle.

WINEMAKER'S COMMENT

Straw yellow with classic aromas of white peach and cut pear combine with gentle spicy notes. The palate has a lovely oily texture and bright fruit that leads into a long finish. Flavours of stonefruit and cut pear carry right through.

SERVING SUGGESTION

Pair with lightly spiced Asian cuisine or a fresh summer salad with diced crab meat.

LONG FINISH