

# GOLDWATER

## WAIRAU VALLEY PINOT GRIS



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

### GOLDWATER

Goldwater Wines have been producing expressive Marlborough wines since 1992. Our wines are sustainably produced and nurtured through the growing season by our talented and experienced team. These wines showcase the best the Wairau Valley of 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.

### VINEYARD

The 2010 Goldwater Pinot Gris is selected from ultra premium vineyards in the Wairau Valley. These vineyards produced fruit with the vibrant flavours that epitomise top quality Marlborough Pinot Gris. Careful canopy and yield management, including leaf plucking and shoot thinning, further enhanced the fruit quality.

### WINEMAKING TECHNIQUE

The fruit was cool fermented in stainless steel to retain freshness and varietal character. Selections of yeasts were chosen to increase subtle complexities and the wine was held on yeast lees to enhance palate weight.

### TASTING NOTE

This wine is pale straw gold in colour and intensely aromatic with aromas of fresh pear and spice. The palate displays real fruit intensity accentuated by rich ripe flavours with stone fruit and spice nuances. It has a soft, full mouth feel and is well balanced with an elegant, long finish.

### CELLARING

Drink now while young and vibrant, however will reward careful cellaring for up to 5 years.

### SERVING TEMPERATURES

Best served between 10-14°C (50-57°F)

### FOOD ACCOMPANIMENTS

Ideal as an aperitif but will pair well with most clean, fresh dishes.

### TECHNICAL ANALYSIS

Residual sugar:	3.3g/l
Alcohol:	13.23%
pH:	3.42
T/A:	5.6

