

Caythorpe

FAMILY ESTATE



2023 Pinot Gris

MARLBOROUGH NEW ZEALAND

ORIGIN: Marlborough, New Zealand

SUB-REGION: Central Wairau

VITICULTURE: Estate grown exclusively on “Caythorpe” upon light silt loam, alluvial gravel soils. The 2023 growing season was characterised by a cool, humid summer, but with a dry autumnal lead into harvest which was ideal for ripening and flavour development.

Clone 457 vines in their third crop were carefully tended with spring shoot thinning, and bunch removal post-veraison to ensure uniform, clean fruit and a balanced yield at harvest.

Fruit was assessed daily during the ripening period to identify optimum sugar/acid balance and desired flavour characteristics

WINEMAKING: Harvested 9th March, immediately gently pressed and cold settled overnight as a single batch. 100% cool stainless-steel ferment to preserve fruit and acidity with three months post fermentation on yeast lees to develop texture and palate weight.

Bottled July 2023. Winemaker – Jeremy McKenzie
Appellation Marlborough Wine accredited.

TASTING NOTE: Bright, straw yellow with a vibrant bouquet of apricot, green pears and lemon peel with subtle notes of spice and ginger.

Dry and finely textured, juicy palate; medium-bodied with pear, red apple and lemon zest; bright acidity with a crisp and lingering finish.

ALCOHOL: 13.5%

RES. SUGAR: 1.5g/L

RELEASED: May 2024

