

The logo features the word 'Tupari' in a stylized, elegant serif font. The letter 'T' is particularly large and decorative, with a small bird-like figure perched on its top right crossbar.

2013 Pinot Gris

AWATERE VALLEY

MARLBOROUGH NEW ZEALAND

Region: Awatere Valley, Marlborough, New Zealand.

Style: Dry, ripe and aromatic.

Colour: Pale yellow.

Aroma: Mixed spice and ripe Beurre Bosc pear notes.

Palate: This wine has an attractive silky texture and flavours of pear and bread crust. The finish is soft and lingering.

Cellaring: This wine is ready to drink now and over the next 3 years.

Analysis:

| | |
|---------|----------------------|
| Alcohol | 13.0% |
| TA | 6.4g L ⁻¹ |
| Brix | 22.6 |
| RS | 7.4g L ⁻¹ |

Harvest date: 2nd April 2013

Bottling date: 17th October 2013

Tupari 2013 Pinot Gris

The Pinot Gris block sits atop the Tupari cliffs, protected from the strong winds by a small woodland. The trees create a microclimate by enhancing the effects of the warm days and cool nights. It is the large daily temperature fluctuations that are favourable to long and slow ripening, intensifying the varietal flavour characteristics.

The 2013 Pinot Gris grapes were picked in the cool of the night to ensure they arrived at the winery in optimum condition. A little low temperature skin contact was conducted to enhance the natural flavours and structure of the wine.

A single vineyard wine, the 2013 Tupari Pinot Gris is a richly flavoured, mouthfilling expression, with ripe pear and ginger notes, a luscious texture and a long elegant finish.

Food match

An ideal companion for Thai or Japanese food, try with a stir-fry of tiger prawns or with salmon and kingfish sashimi.

Cheese match:

Enjoy with aged brie or camembert, a very light blue cheese, mozzarella or edam.