



Tupari

2015 Pinot Gris

AWATERE VALLEY

MARLBOROUGH NEW ZEALAND

Region: Awatere Valley, Marlborough, New Zealand.

Style: Dry, ripe and aromatic.

Colour: Pale yellow.

Aroma: Ginger and ripe pear notes.

Palate: A silky smooth texture combined pear and bread crust flavours. The finish is soft and lingering.

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

Analysis:

Alcohol	14.0%
TA	7.8g L ⁻¹
Brix	23.1
RS	4.4g L ⁻¹

Harvest date: 30th March 2015

Bottling date: 13th August 2015

Tupari 2015 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 weather was warm at harvest and 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 enhanced the natural flavours and structure of the wine.

A single vineyard wine, the 2015 Tupari Pinot Gris is dry, richly flavoured and mouthfilling. Distinguishing ripe pear and ginger notes, a luscious texture and a long elegant finish make this a must try wine.

Food match:

This Pinot Gris is full-bodied and compliments seafood, white meats and light pastas. It is also an ideal companion for creamy, smoked or spicy food. A perfect match with medium spiced Thai fish cakes or smoked salmon.

Cheese match:

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



Tupari