

CLIFFORD BAY

NEW ZEALAND WINE

2016 PINOT GRIS

TECHNICAL ANALYSIS

REGION:

Gisborne

COMPOSITION:

100% Pinot Gris

AGING:

Stainless steel

PH:

3.48

TA:

5.2 g/L

ALCOHOL:

13.0%

RESIDUAL SUGAR:

3.7 g/L

CLOSURE:

Screwcap

WHERE THE RIVER MEETS THE SEA

Our home is the famed Marlborough winegrowing region on New Zealand's South Island. Established in 1994 in the Awaterre Valley, our name comes from nearby Clifford Bay, the point where the Awaterre River meets the cool waters of the Pacific Ocean. To the north are the stunning White Cliffs and beyond that is Cloudy Bay. Since our first vintage in 1997 we have worked diligently to produce wines that are finely balanced, refreshing and pure.

MARLBOROUGH

The Marlborough growing region is a diverse landscape, marked by expansive, flat valleys, streams, jagged hills and mountains. As well as being home to the idyllic Marlborough Sounds, it is the largest wine producing region in New Zealand. Marlborough is one of New Zealand's sunniest and driest areas: the region receives about 2,400 sunshine hours per year. Warm days, cool nights and an average daily temperature of 18° C (64° F) ensure that Marlborough wines possess vibrant fruit flavours, firm acidities and heightened aromatics.

VINEYARDS

The 2016 vintage provided an opportunity to source our Pinot Gris from nearby Gisborne. Gisborne sits at the eastern tip of New Zealand's North Island and is best known as the first place on Earth to greet the morning sun. Its long sunny days are cooled by the Pacific Ocean's afternoon coastal breeze, ideal for grape growing. Conditions like this are perfect for developing bright acidity and lush tropical fruit flavours. Gisborne's soils offer a mix of fine clay and silty loam that act as an excellent natural drainage system.

WINEMAKING

We are focused on preserving both varietal character and regional accuracy in all of our wines. Our wine-making regime has evolved to emphasize the inherent freshness, balance and structure of our fruit. After harvest, the white grapes are gently pressed, fermented and aged in temperature controlled stainless steel tanks to ensure freshness, bright aromatics, lush textures and balance. For Pinot Noir we use a combination of traditional and modern methods to emphasize both flavour and elegance. Our Chardonnay and Pinot Noir are aged exclusively in French oak.

2016 PINOT GRIS

Bright aromatics define our 2016 Pinot Gris. Scents of pear, Braeburn apple and fresh flowers blend to create a summer-like bouquet. The palate is rich and weighty, tasting of pear and offering a crisp, dry, refreshing finish.

