



SANCTUARY

NEW ZEALAND WINE

2017 PINOT GRIS

Our philosophy is to make great wines with minimal environmental impact. The beautiful Pukeko bird, which can be found in the wetlands we established beside our winery, reflects the Sanctuary style of wine – vibrant, lively and charismatic.

MARLBOROUGH

Only a generation ago, sheep farms dominated the river valleys and dry hills of Marlborough province at the top of New Zealand's South Island. Today, Marlborough is the largest wine producing region in New Zealand. Its stony soils, warm days and cool nights all contribute to producing wines with vibrant fruit flavours and firm structure.

WINEMAKING

The 2017 vintage provided an opportunity to source our Pinot Gris from the best growing regions along the eastern coast of Marlborough. These renowned wine region adds a unique dimension to our Pinot Gris. The cool climate along the coast produces a crisp minerality in the fruit while the slower ripening adds delicate aromatics. After harvesting, we keep the fruit as cool as possible to retain bright fruit flavours. We follow with gentle pressing and cold fermentations in 100% stainless steel tanks. Carefully selected yeast strains are used to emphasize classic Pinot Gris characters.

WINE

Our 2017 Pinot Gris bursts with delicious aromas and flavours of pear, apple and jasmine lead to a crisp, off-dry finish.

COMPOSITION: 100% Pinot Gris

REGION: East Coast, NZ

ALCOHOL: 13.0%

AGING: 100% Stainless Steel

pH: 3.51

TA: 5.6

RS: 6.0

WETLAND

Sanctuary has been a pioneer of sustainable winemaking practices in New Zealand. From the very first years of our operation, we have sought to create premium wines that are produced in such a way to minimise our impact on the environment. To exemplify our commitment, we established a wetland beside our winery which serves as a home to various wildlife, including the colourful Pukeko bird.