

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



5182

TWRWINES.CO.NZ

TE WHARE RA 2022 PINOT GRIS SINGLE VINEYARD 5182

We are passionate about aromatic varieties and particularly those from Alsace so it was only a matter of time until we took on the challenge of Pinot Gris. When we first bought the property here, we replanted a section of the old block with the Berry-Smith clone (also known as Larkham clone) of Pinot Gris. We selected this particular clone especially for its low cropping, small bunches and small berries as we felt it would deliver the best quality fruit.

Pinot Gris is the “sister” of Pinot Noir and shares many of its familial “issues”. It is quite crop sensitive and we feel that to get the best out of it you really have to go the extra mile in the vineyard. So like Pinot Noir it is all shoot-thinned, and bunch-thinned and we often remove the bunch shoulders as well. This means that we can get it into the winery with lovely fruit purity as well as concentration.

Winemaking: All fruit for this wine was hand-picked and hand-sorted. The grapes were destemmed, crushed then air bag pressed, some parcels had lengthier skin contact time. Free run and pressings were fermented separately. Fermentation is majority stainless steel, with 15% in old French oak for texture and complexity. The tank portions underwent slow, cool ferments to retain aromatics. Barrel ferment parcels were carried out in large format neutral oak on full lees, lees-stirred regularly. All parcels given time on ferment lees to provide texture and complexity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: This wine is finely structured with great purity & length of flavour and a lovely fleshiness. Lifted aromas of nashi pear, raspberry, red apple and white florals follow on to flavours of the same along with savoury undertones which are balanced by fine, supple texture and lingering minerality. This release is a dry style which has concentration, balance and great texture with layers of flavour.

Vintage: Over the spring of 2021 we experienced great conditions over flowering which led to moderate crops and a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed was generally dry and very even with no big heat spikes. We did experience some rain towards the end of February which gave the vines a nice boost to see them through till the beginning of harvest. We have described it as “the Goldilocks vintage” in that it was quite similar to the 2020 season = not too hot, not too cold, just right! The very even growing season meant that our harvest began on track with our long-term averages in mid - March and was completed by the first week in April.

The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2022 Pinot Gris is enjoyable to drink now and will also benefit from careful cellaring for 3-7 years.

TECHNICAL DATA

Fruit Source: TWR home block (planted 2004)
Variety: Pinot Gris
Harvest Date: 18th & 20th March 2022

Residual Sugar: 4.0g/L
Production: 820 cases
Cellaring: 3-7 years

Alc 13.2% vol pH 3.30 TA 6.3g/L