CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2022 PINOT GRIS

The 21/22 season is one for the books. Winter rains replenished parched soils and broke a three-year drought. A warm and wet winter continued into spring, bringing lush growth to the vines, a perfect flowering and an abundance of fruit. January was warm and dry, and decisions to reduce yields on almost every block ensured quality was the driver. This was beneficial as February saw a significant rain event, followed by cool weather, slowing ripening and retaining acids. March was near perfect weather wise and allowed the low yields in Pinot Gris to ripen evenly. With lifted floral notes of elderflower, pear, cinnamon and custard. The palate is generous, where ripe fruit and texture create richness, yet balance with very fine minerality and a touch of residual sugar to bring the wine to a memorable finish.

GEOGRAPHICAL INDICATION

Marlborough, New Zealand – certified with Sustainable Winegrowers New Zealand

VINEYARD

100% Pinot Gris sourced from two vineyards in the Omaka and Waihopai Valleys which is part of the cooler and drier Southern Valleys. Two thirds of the fruit comes from our Sound of White Vineyard in the Waihopai Valley. The remaining 30% comes from grower vineyard, Fairhall Downs vineyard in Omaka.

WINEMAKING

Fruit from Sound of White was harvested in the early morning and pressed immediately at the winery. The initial free run juice was taken to a stainless tank without additions before running to older oak for a wild fermentation; this makes up 5% of the final blend. The balance was clarified and racked to tank for a cool fermentation with a select yeast for varietal expression. Fairhall Downs fruit was harvested in early April and cold-settled before racking and fermenting in stainless steel. All wines were left on their yeast lees in stainless steel and oak for added richness and complexity before blending in August and bottling in September. Vegan friendly.

ANALYSIS

Alcohol: 13%
Ph: 3.61
Acid: 5.6g/L
Sugar: 4g/L

CELLARING POTENTIAL

Enjoy over the next 3-5 years when cellared correctly

FOOD MATCH

Spicy Indian, Thai and Asian inspired dishes. Richer sea-food dishes like barbequed scallops and pan-fried salmon and hard, salty cheeses like Manchego or aged Comte.