

# CATALINA SOUNDS

MARLBOROUGH  
NEW ZEALAND



## 2020 PINOT GRIS

The 2019/2020 season will be one to remember for many reasons. Spring started out with mixed weather – cool temperatures, strong north-west winds, rain and a healthy dose of sunshine which became settled warm weather through flowering in December, ensuring a modest fruit set. Late January into February was hotter than average and very dry, then eased into classic Marlborough warm days and cool nights. Those warm days and cool nights help to express the unique fruit profile of Marlborough with fresh, juicy acidity to match.

The wine has integrated aromatics of baking spice, Asian pear and desiccated coconut. The palate is soft and rich, then underpinned with subtle minerality to give a long and lingering finish.

### GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand – certified with Sustainable Winegrowers New Zealand

### VINEYARD

100% Pinot Gris sourced from three vineyards across the Southern, Wairau and Awatere Valley sub-regions of Marlborough, giving a distinct regional expression that is uniquely 'Catalina Sounds'. Southern Valleys (65%), Awatere Valley (20%), Wairau Valley (15%).

### WINEMAKING

7% fermented in neutral 500 L puncheons with indigenous yeasts, 93% fermented at cooler temperatures in stainless steel tanks

### ANALYSIS

Alcohol: 13.2%

Ph: 3.30

Acid: 5.6g/L

Sugar: 4.7g/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.