

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2021 PINOT GRIS

The 2021 vintage certainly had its nuances compared to vintages over the last decade. Early spring frosts, combined with cool wet weather during flowering had a significant impact across Marlborough, resulting in yields being lower than average across the region. Summer turned out dry and warm, and with low-yields an early harvest was upon us; starting 10 days earlier than 2020. Fruit quality was exceptional this year and the wines certainly reflect this with strong Marlborough typicity and generosity.

An endearing and layered wine, with diverse aromatics of nougat, nashi pear, vanilla custard and white flowers. 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 three vineyards, (75%) from Sound of White Vineyard in the Waihopai Valley; on a clay rich soil profile that creates the backbone of our Pinot Gris & (25%) from the Awatere Valley, where exposure to cool easterly weather patterns influences fruit intensity and vibrancy. Low yields at no more than 8 T/Ha ensures beautifully ripe, concentrated fruit.

WINEMAKING

Fruit from Sound of White is harvested in two passes – one slightly earlier for freshness and then 5 days later for concentration and richness. Once harvested the fruit is pressed and the first portion of juice is taken to tank and barrels (12%) for a high solids fermentation. This creates texture and palate weight. The balance of juice is gently clarified and fermented in stainless steel (88%) at a low temp for fruit purity and vibrancy. The barrel portion is fermented with indigenous yeasts for added complexity.

ANALYSIS

Alcohol: 13.5%

Ph: 3.41

Acid: 5.3g/L

Sugar: 5.2g/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 barbecued scallops and pan-fried salmon and hard, salty cheeses like Manchego or aged Comte.