

Single Estate Pinot Gris 2019

Ara is Māori for pathway, it captures the journey connecting us with our Marlborough home. Since 1999 we've worked in harmony with the environment making pure wines which reflect and amplify Marlborough's remarkable nature.

Ara Singe Estate reflects our sourcing - all the fruit is from Marlborough vineyards we own and manage. Ara Single Estate wines showcase the vintage creating wines of terrior which reflect pure Marlborough.

Tasting Note

This Marlborough Pinot Gris offers delicate aromas of pear and quince flowing onto delicious honey and citrus on the palate. This elegant wine offers a long, textured finish.

Harvest

The dry 2019 vintage created a bounty of intense flavour and quality for our Marlborough vineyards. From veraison throughout the growing season the hot, dry conditions favoured our vineyards as they have good access to water. This coupled with the warmth, created quality fruit with generous aromatics, concentrated flavour, texture and lovely natural crispness.

Winemaking

Yeasts used are selected to express classic Pinot Gris aromatics and contribute a mealy complexity, which is typical of a Pinot Gris wine. A small amount of skin contact helps to extract flavour and build weight of the wine. Fermentation is stopped when balance is achieved whilst retaining some natural sweetness to balance the classic Marlborough acidity. A mixture of warm ferment temperatures are used to add texture to the wine. Cooler ferments help to retain bright fruit and purity. Following a short time on lees the wine was racked to blend, fined and stabilised before filtration to prepare for bottling.

Technical Specs

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Winemaker:	Duncan Shouler
Alcohol content:	13%
TA:	5.3 g/L
pH:	3.5
Residual sugar:	9.6 g/L
Region:	Marlborough
Dietary info:	Suitable for gluten free diets

Food Match

A delicious apéritif which can be enjoyed on its own, or enjoy it alongside Asian dishes such as wok-fried prawns.





