

Little Beauty Limited Edition Pinot Gris

Varietal mix:	100% Pinot Gris
Vintage:	2022
Site location:	Single vineyard, Waihopai Valley, Marlborough. Sub-region: 'Southern Valleys'.
Site features:	Discrete, characterful. The Pinot Gris is grown on river terraces containing stony silt loam soils with fine sandy loam topsoil and gravels over alluvial gravels. Considerable stone is evident in the topsoil profile. Sustainably accredited by New Zealand Winegrowers.
Clones:	2/15
Canopy:	North-south facing rows. The trellis system used is Vertical Shoot Positioning (VSP).
Viticulture:	Intensive canopy management throughout the season. The goal being to reduce the yield by around 50% to ensure concentration in remaining berries. Machine harvested and during the cool of the morning and only when showing full physiological ripeness.
Winemaker:	Eveline Fraser
Oenology:	On arrival at the winery the fruit was loaded into a tank press and gently pressed. The free run juice was enzyme settled before being racked into ferment in a stainless-steel tank and inoculated with cultured yeast. A cool ferment retained the subtle varietal characters and improves finesse and delicacy.
Colour & Aroma:	The 2022 Little Beauty Pinot Gris colour shows a hint of straw. Aromatically there's a lot of texture and character: baked peach, Danish pastry, orange blossom, kumquat, hints of apricot tarte tatin, lanolin, fresh ginger.
Palate:	The palate is creamy, textured, dense. Characters like roasted hazelnuts, nougat, marzipan (almond), stone-fruits, mango pulp and baked pear. It is weighty, rounded and persistent. Simply inviting another sip...moreish and gratifying.
RS:	6.1 g/l
Alc:	13.5%
TA:	6.0 g/l
Food Pairing:	Poultry, Gamebird, Crab, Crayfish, Pork (especially Pork Belly), Terrine, dishes featuring apricot or nuts. Genres of cuisine like Vietnamese, Thai, Moroccan, Malaysian.
Accolades & Ratings:	92 POINTS James Suckling.