

BLUE EARTH ESTATE PINOT GRIS

• 2022 •

Wine From Martinborough, Aotearoa New Zealand

TASTING NOTES

Aromas of white pear and honeysuckle with ginger and floral notes come together beautifully on the nose to form an attractive and refined wine. Serious and rich in style the palate shows lovely weight and texture without cloying and has juicy stonefruit characters and a lovely mineral edge running through the wine. A beautiful lingering finish rounds off a concentrated yet approachable dry style of Pinot Gris.

THE VINEYARD

This family owned and operated vineyard is on an old river terrace at the south end of Te Muna Valley. The stony soils with an underlay of limestone, a gentle north facing slope and exposure to westerly winds produce low volume crops of high intensity.

VINIFICATION

The fruit was carefully hand harvested and gently whole bunch pressed with the juice left to settle for three days. The juice was then racked to tanks where it was fermented using a special Pinot Gris yeast to give finesse and aromatic intensity. Towards the end of ferment a portion of the wine was transferred into older neutral French oak barrels to finish. After ferment the wine was aged on lees as two separate portions for a further nine months before racking and blending back together again. This has given the wine depth and richness on the palate.

THE SEASON

What a crazy, roller-coaster of a vintage! The season started off well with above average warm and dry weather prevailing through much of spring.

Rain came in mid-December but by this stage most of the flowering had completed and we were looking at an excellent crop.

The second half of the growing season was where the ride got even trickier. One of our wettest February's on record saw rain fall constantly throughout the month and resulted in us experiencing very challenging vineyard conditions. A huge effort and focus in the vineyard on dropping any diseased bunches and leaving only the cleanest ripest bunches on the vines meant we crossed the finish line of harvest with some lovely fruit and a very happy and somewhat relieved vineyard team.

Overall the wines look fruit forward and approachable with not as much structure as the last three vintages. Whilst the harvest may not go down as a classic, there is some purity to the wines that also show as very varietal in nature that reflect the hard work that was put in throughout the growing season.

Blue Earth

ESTATE



INFORMATION

REGION: Martinborough

OAK MATURATION: Aged 35% in old 225L French oak barrels and 65% in tank for nine months before blending

CLONE: Lincoln Berrysmith

HARVEST DATE: 3rd and 5th April 2022

HARVEST ANALYSIS: 22.4 Brix 3.33 pH 6.75 g/L TA

BOTTLING DATE: 10th March 2023

WINE ANALYSIS: 3.45 pH 5.95 g/L TA 13.65% Alc 0.60 g/L RS

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