



BRANCOTT
ESTATE®

NEW ZEALAND

MARLBOROUGH PINOT GRIGIO 2012

Tasting Notes

Our winemaking knowledge is the product of more than 30 years spent growing and crafting award-winning wines. Utilising this expertise, we carefully match each grape variety to the region most likely to reflect its best expression. This Pinot Grigio has been crafted from selected vineyards around the Marlborough region. By minimizing winemaking intervention, the wine is able to express perfectly its unique origin.

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“This classic Pinot Grigio, with its delicate nose and its elegant palate, is a perfect example of what the Marlborough region can offer us.”

Patrick Materman, Chief Winemaker

The 2012 Marlborough Growing Season

Marlborough's weather in 2012 was dominated by a La Nina weather event in late 2011 being cooler than normal and causing a delayed, then prolonged flowering period. This also resulted in a naturally lighter crop level and later a delay in harvest of between 5 and 12 days around the region. As is often the case, Marlborough's weather provided an ideal harvest period and April 2012 was one of the sunniest in over eighty years. Rainfall was well below the April average, assisting greatly with the harvest timing. This ideal weather gave the opportunity to ripen fruit until flavours were at their optimum.

Soil Type

Three main soil types predominate in the Marlborough region. On the Northern side of the Wairau Valley are young soils based on river silts and stone. On the Southern side of the Wairau Valley and the side valleys leading off it are much older soils with higher clay contents based on glacial outwash. In the more Southern Awatere Valley the soils are of a more intermediate age, based originally on river silts but uplifted with time allowing soil development without further river deposits.

Winemaking Details

The grapes were harvested late in April 2012, once a desired concentration was reached. All the grapes harvested were crushed to a bag press. The juice was drained and gently pressed from the skins to minimise excessive phenolic extraction and then settled to remove solids. The juice was then fermented slowly using selected aromatic yeast at cool temperatures, to retain the very distinctive regional and varietal characters.

Oak Regime

No oak has been used on this wine.

Aroma and Palate

The wine has rich, straw colours with some yellow highlights. Very aromatic on the nose, this wine shows ripe pear aromas with delicate white nectarine and citrus blossom notes. The palate is creamy and elegant with white peach, cantaloupe melon and preserved lemon flavours with a clean and crisp finish.

Cellaring and Food Matching

This wine is best enjoyed young or could be cellared for two years from vintage if bottle-developed characters are desired. Serve slightly chilled on its own or pair with delicate seafood or spicy white meat dishes.



TECHNICAL SPECIFICATION:

Growing Season Climate Data (Oct-Apr)
(Marlborough Averages)

Growing Degree Days:	1108°C
Rainfall:	397mm
Mean Max Temp:	20.3°C
Mean Min Temp:	10.2°C
Vine Age:	8-9 years
Pruning Regime:	VSP
Harvest Date:	20-26 April

MATURITY ANALYSIS AT HARVEST (AVERAGE)

°Brix:	21.8-24.0°Bx
Titrateable Acidity (as Tartaric Acid)	6.5-7.5g/l
pH:	3.26-3.36

WINE ANALYSIS

Alcohol:	13.3% v/v
Residual Sugar:	7.1g/l
Titrateable Acidity (as Tartaric Acid)	6.1g/l
pH:	3.51

The Brancott Estate Range

Wines in the Brancott Estate range are considered the benchmark of New Zealand varietal winemaking and have an international reputation for quality and consistency. These wines are crafted in styles that epitomise the unique character and flavour of the regions.

