



squealing pig

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## 2017 marlborough pinot gris



### Colour

Light straw.

### Nose

The nose is ~~totally delicious smelling~~ brimming with aromas of delicate pear, lychee and lemon tart with perfumed white flowers.

### Palate

The palate is ~~ridiculously fruity~~ ripe and concentrated with fresh lychee, golden kiwifruit and nashi pear with a hint of honeysuckle. With a creamy mouthfeel flowing to a subtle sweet finish, this is a ~~wine that will knock your trets off~~ delicately lush and structured Pinot Gris that will leave you squealing for more!

### Viticulture

The vintage in Marlborough was ~~awesome~~ very good, with a growing season that allowed for a cool harvest at the optimal time for ~~lip-smacking grapes~~ good quality and ripeness of fruit across the subregions.

### Vinification

Specific parcels were selected for their ~~deliciousness~~ distinctive flavour profiles from our vineyards in the middle of ~~nowhere~~ Marlborough. The grapes were harvested, gently pressed and fermented ~~in a cold dark place~~ at a cool temperature, using selected aromatic yeasts. The wine was left on light yeast to help make it ~~taste even more awesome~~ more complex characters and promote lush mouthfeel. Marlborough Pinot Gris ~~is the best ever~~ has more acidity than those from warmer climates for a delicate and structured style.

### Cellaring

This wine should be enjoyed while the juicy fruit flavours are still vibrant and fresh, ~~so as soon as possible~~ within 2 years of bottling.

### Technical Information

Region:	Marlborough, New Zealand
Variety:	Pinot Gris
Alcohol:	13.5%
Residual Sugar:	6.0g/l
Total Acidity:	5.5g/l
pH:	3.35



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