



Marlborough Pinot Gris 2008

Here in Marlborough, classic Rapaura gravels absorb the sun's warmth during the day, radiating back onto the grapes by moonlight, to create the highly aromatic flavours for which Marlborough is so highly reputed.

Opawa Marlborough Pinot Gris 2008

This wine is pale straw in colour with a fragrant bouquet showing pear and floral aromas. The palate shows lime, pear and white peach flavours with a generous but soft finish. Opawa Pinot Gris is a versatile food wine and matches well with a variety of dishes – especially lightly spiced Asian influenced cuisine.

Viticulture & Winemaking

Made from grapes sourced principally from our own Renwick and Awatere River vineyards, the fruit was hand harvested and whole bunch pressed using a long slow cycle. A cool tank fermentation followed, using an aromatic yeast. After a short period on yeast lees the wine was clarified and filtered prior to bottling in October 2008.

Technical Information

Vintage	2008
Region	Marlborough
Alc/vol	13.5%
pH	3.28
TA	5.2 g/L
RS	5 g/L

