



Marlborough Pinot Gris

INFORMATION

Grape Varieties	Pinot Gris
Region	Marlborough
Vineyard	Various
Clonal selection	N/A
Harvest method	Machine
Harvest Dates	8th – 24th April
Harvest Analysis	Various
Processing	Some skin contact & extended lees stirring before and after ferment. 4 months on lees.
Fermentation vessel	Stainless Steel Tank
Fermentation	Various yeast and various temperatures
Malolactic	30%
Fining	Isinglass
Filtration	Yes

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Wine of New Zealand



Southern Star



Marlborough Pinot Gris

TECHNICAL NOTES

Alcohol	13.0%
TA	5.0 g/L
pH	3.57
Residual sugar	6.0 g/L

WINEMAKER NOTES

Nose

Pear and clover honey with lime blossom and stone-fruit.

Palate

Fresh and sweet fruited entry, apple and pear to the fore with ginger notes also. Satisfyingly creamy mid-palate with lingering apricot.

Recommended cellaring	0-4 years
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First vintage	2017
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