

## THE KING'S THORN PINOT GRIS 2011

### VARIETY

100% Pinot Gris.

### VITICULTURE

Vertical shoot positioned, cane pruned and 2,500 plants per hectare.

Soil is ancient riverbed comprised of free draining strong silt with loam topsoil.

### VINTAGE

The 2011 vintage provided some excellent Pinot Gris fruit. Midway through the growing season a prolonged period of exceptional weather coupled with some clever viticultural practices led to some of the best fruit of the season.

The grapes for this wine were harvested over a 14 day period to capture the full spectrum of Pinot Gris flavours and aromas.

### WINEMAKING

The 2011 King's Thorn is a great example of why Marlborough is increasingly being recognised internationally for white aromatic varieties. This wine shows the aromatic intensity and purity of modern new world winemaking, combined with some richness and spice from barrel ferment and skin contact.

### ANALYSIS

pH	3.4
T.A	5.5g/l
Alcohol	13.5%
Residual Sugar	8.0g/l

### COLOUR

Medium Straw.

### AROMA

Ripe stone fruits, a touch of rose petal and musk, and an intriguing aniseed note combine to give this wine a complex and generous aromatic profile.

### PALATE

Succulent pear and melon flavours are complemented by a hint of citrus and fennel, resulting in a wine of exquisite balance, weight and elegance. A luxurious texture adds further decadence to a wine of true class.

### FOOD MATCHING

Enjoy this wine alongside classic European poultry dishes or lightly spiced foods from the Asia Pacific region.

### CELLARING POTENTIAL

3-5 Years.

