



CABLE BAY AWATERE VALLEY PINOT GRIS 2016 Marlborough

Cable Bay Vineyards is dedicated to producing hand-crafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Chloe Somerset
VARIETY	100% Pinot Gris
VINTAGE	2016
REGION	Awatere Valley, Marlborough
VINEYARD	Rocky Vineyard
ALCOHOL	13%
SWEETNESS	Dry
FERMENTATION/AGING	Fermented in stainless steel vat, partially aged in oak.
CELLARING POTENTIAL	Enjoyable upon release and over the next 2-3 years.

TASTING NOTE

Golden cherries, peach, rose, cinnamon and roasted almond aromas form an incredible bouquet. The palate is beautifully structured, with lovely mineral texture and great length. It is light on its feet but with power. This wine is a great expression of our vineyard and the great growing season of 2016 in Marlborough.

FOOD MATCH

Peach pie with fresh whipped cream and a dusting of cinnamon.

VINEYARDS

Our carefully selected, estate owned site benefits from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lend remarkable texture and minerality to the wines. The vines are also closely planted which results in lower yields of top quality fruit.

WINEMAKING

The grapes were harvested early in the morning, and led straight into the winery. The fruit was pressed straight away, and the vibrant juice was run to a stainless steel tank for settling. This juice was then fermented at cool temperatures using neutral yeast, allowing the varietal fruit flavours to be fully expressed. The wine was left to rest on light yeast lees for five months, and as a result it developed a lovely creamy consistency on the palate.