Cable Bay Rocky Vineyard Pinot Gris 2024

Awatere Valley, Marlborough

At Cable Bay Vineyards, our philosophy centres on crafting premium, boutique wines that embody the unique character of the vineyard sites they originate from. Guided by a commitment to quality and sustainability with minimal intervention, our wines are a true reflection of the land and the care we put into every step of the process. We believe that great wine starts in the vineyard. Our passionate team, led by the owner, focuses on ensuring that each grapevine is nurtured to its fullest potential. From vineyard management to the final pour, every decision we make is informed by our respect for the environment and the unique terroir of our regions.

CABLE BAY
VINEYARDS

TASTING NOTE

This wine is made from beautifully sun-ripened fruit grown on our established Rocky Vineyard vines. Fresh white florals of rose and jasmine are complemented by lifted aromatics of pear, subtle spice and a touch of honey. On harvest day, the fruit was soaked on skins until the desired level of tannin and flavour was gently extracted before pressing. This approach was chosen to build structure and complexity in the finished wine. While the flavour profile is ripe and expressive, the wine remains dry and mineral in style, offering a clear and honest expression of our much-loved Rocky Vineyard in the 2024 season.

VINEYARDS & VITICULTURE

Our carefully selected, estate-owned site benefits from naturally terraced land that slopes down towards the Awatere River. The region is characterised by low rainfall and low-vigour soils, predominantly formed from alluvial gravels, which contribute texture and minerality to the wines. The vines are densely planted, encouraging inter-vine competition and resulting in naturally low yields of high-quality fruit.

WINEMAKING

The grapes were harvested during the cool of the morning and transported directly to the winery. Following a period of skin contact, the fruit was pressed and the juice fermented to dryness at cool temperatures using neutral yeast, allowing varietal character and fruit purity to be fully expressed. The wine was matured on light yeast lees for approximately five months, developing subtle brioche characters and added palate weight. No fining was required, allowing the phenolic structure to be clearly articulated. The wine was bottled and rested prior to release.

VARIETY	100% Pinot Gris
VINTAGE	2024
REGION	Awatere Valley, Marlborough
VINEYARD	Rocky vineyard
HARVEST DATE	20th March
YIELD	1.4kg/vine
ALCOHOL	13%
SWEETNESS	Dry
ACIDITY	5.4g/L
VINIFICATION	Fermented in a stainless-steel vat and aged on lees for 6 months
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 10+ years