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TE KAIRANGA

Pinot Gris 2020

“Te Kai-ranga”

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our vines are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future; “to fully realise the potential of this incredible piece of land,” according to our Chief Winemaker John Kavanagh. Pinot Noir is at the beating heart of Te Kairanga. Small parcels of Chardonnay, Sauvignon Blanc, Pinot Gris and Riesling showcase the abundance of our region.

OUR VINEYARDS

Our home, Martinborough, is roughly 90 minutes from Wellington and accounts for less than 2% of New Zealand’s total wine production. Protected from the harsh elements by a range of mountains to the southwest and west, it has a mild, breezy, dry climate, ideal for cool-climate grape growing. With four vineyard sites in the Martinborough appellation, our winemaking team have a wide array of aromatics, flavours, textures and styles to work with. The Martinborough Terrace, considered one of the premier growing areas, is home to our Home and McLeod Vineyards. Once a riverbed, it features deep ancient gravel and alluvial soils. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. All of our properties are sustainably farmed.

OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. This Pinot Gris is made from individual vineyard parcels, gently pressed on arrival and cool fermented in stainless steel to maintain its clean, fresh flavour. A small portion of the fruit was fermented in old French oak puncheons to add extra texture and complexity to the wine. The wine was then aged on light lees before being blended and bottled. Balanced oak treatment and minimal fining and filtration help preserve both varietal character and the inimitable personality of the terroir.

VINTAGE 2020

A smaller, compact harvest with excellent quality. A wet spring allowed good vine growth and the warm, dry Martinborough summer arrived in January and carried through to late in the harvest. Harvest started early, with fine conditions throughout enabling us to finish picking by mid April.

TASTING NOTE

Fragrant exotic fruits and spice are front and centre in this Pinot Gris. The palate shows a refined texture and deep concentration of flavour with a long dry finish. Incredibly mouth-filling with notes of nashi pear, peach and nuts, it is an ideal match for a Japanese feast of grilled chicken and zucchini yakatori.

CLONES	7A, 2/15
REGION	Martinborough, New Zealand
ALCOHOL	13.5%
AGING	3 months in French oak
TA	5.50 g/L
PH	3.19
RS	4.26 g/L

