

# MOUNT FISHTAIL

MARLBOROUGH, NEW ZEALAND

## 2020 MARLBOROUGH PINOT GRIS

**Winemaker:** Emmanuel Bolliger

**Appellation:** Wairau Valley, Marlborough

**Varietal:** Pinot Gris

**Alcohol:** 13.00%

**Total Acidity:** 6.3g/L

**F/T SO<sub>2</sub>:** 31/124ppm

**pH:** 3.42

**Residual Sugar:** 3.4g/L

### Winemaking Techniques:

Harvested in the cool of the morning & softly pressed.

Fermented slowly in stainless steel tanks at cool temperatures to preserve the floral and fleshy flavours.

### Winemakers Notes:

Aromas of rose petal, pear and ripe apple are perfectly balanced by fresh acidity to give the wine a crisp, dry and mouth-watering finish. A wine that showcases the textural nature of Marlborough Pinot Gris.

### Food Accompaniments:

Wide range of cuisine from meaty fish, cream sauces, rich veal, chicken or pork dishes. Our recommendation though is pan-fried Salmon with a sweet, spicy Asian dressing like "Nam Phrik Num". Yum!

For more information on our wines and pricing,  
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