

▲ 2020 Rose



ORIGIN

Marlborough, New Zealand.

VINTAGE

The growing season and harvest of 2020 was a thoroughly "good news" story despite the challenges thrown at us by COVID-19 and Level 4 lockdown.

Bud burst came early this season, but cool dry weather meant leaf development and canopy growth was drawn out. By November temperatures warmed up and rainfall levels returned to near normal. By December the above average warmth contributed to early and speedy flowering in early season varieties such as Chardonnay and Pinot Noir.

Between Christmas and March, the season bounced back strongly with a very consistent period of hot, dry weather; the driest Marlborough has seen in 88 years. Harvest began with fruit for our sparkling wine programme and moved swiftly through our Waihopai River Vineyard and finally onto cooler areas of Leefield Station. We believe the quality of the wine to come from our Waihopai and Southern Valleys vineyards will make 2020 memorable – delivering aromatic wines full of bright and exuberant freshness – a vintage to be remembered for more than just a pandemic.

WINEMAKING

Gently pressed to minimise colour and tannin pick up; the resulting juices were fermented in temperature controlled, stainless steel tanks with selected yeast strains, chosen for their ability to capture and enhance aromatic intensity whilst contributing to positive palate texture.

ANALYSIS

Alcohol	13.0%
pH	3.2
Titrateable Acidity	5.4g/L
Residual Sugar	3.8g/L

TASTING NOTE

A fragrant bouquet of rosewater, crunchy red apple and hints of wild raspberry precedes the seamless palate. Plush and creamy with an array of tangy berry flavours, this wine is refreshed and framed by crisp acid edges and the gentle brush of fine fruit tannin.

FOOD MATCHING

Keep it simple, enjoy with chilli and lime barbecued Crayfish.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2–3 years of vintage date.

▲ 2020 Pinot Gris / Pinot Grigio



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WINEMAKING

A portion of the Pinot Gris fruit, which is naturally pink in colour, underwent a period of skin contact to enhance colour and texture in the juice. The fruit was then gently pressed to stainless steel tanks for fermentation. Selected yeast strains were chosen to enhance varietal intensity and mouthfeel with a slow, steady fermentation to preserve these aromatics. The salmon pink colour is a stylistic signature of The Ned Pinot Gris.

ANALYSIS

Alcohol	13.5%
pH	3.4
Titrateable Acidity	5.5g/L
Residual Sugar	4.9g/L

TASTING NOTE

Uniquely salmon pink in colour, a feature that has become synonymous with The Ned Pinot Gris. A richly broad yet refreshing and supple style, in part derived from extended contact of the juice with grape skins prior to pressing. Complex fruit aromas of pear, quince and nectarine are evident, finishing with hints of citrus and a rosy floral lift.

FOOD MATCHING

Everything from rustic vegetables to succulent chicken, or your favourite pork dumplings. Feeling a bit more sophisticated? Try a Thai-style deep fried whole snapper – crispy, fragrant, and delicious.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.

(NB: Pinot Gris is Pinot Grigio in the Northern Hemisphere)

▲ 2020 Sauvignon Blanc



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WINEMAKING

The preservation of aromatic and fruit flavours from the vineyard through to the winery is of the utmost importance in our Sauvignon Blanc. Thus, fruit is 100% field destemmed before being gently pressed into stainless steel tanks. The juice is fermented at cool temperatures with selected yeast strains aimed at developing a full flavour spectrum: from green and citrus notes to riper, more tropical flavours.

ANALYSIS

Alcohol	13.0%
pH	3.06
Titrateable Acidity	6.8g/L
Residual Sugar	3.3g/L

TASTING NOTE

Vivid aromas of freshly cut herbs, currant leaf and gooseberry waft from this elegant wine. Bursts of lemon and lime with a hint of guava create a lively mid-palate, a striking balance between fruit concentration and freshness with great length of flavour.

FOOD MATCHING

You will not go amiss with flavours that complement the distinct varietal character in this Marlborough Sauvignon Blanc – a style that has a real sense of place. Load your dishes with fresh garden greens (think coriander, thyme, basil, rocket, and mint), a splash of citrus and plenty of soft goats' cheese.

CELLARING POTENTIAL

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