

Lake Chalice 'The Nest', Marlborough, Pinot Gris 2022



Aromas of freshly-cut pear mingle with bruised apple undertones on this softly textured Pinot Gris.

Producer Note

Lake Chalice was established in 1989 with a vision of producing internationally recognised wines from the heart of the Marlborough region. New Zealand's native falcon, the 'Kārearea', is proudly displayed on every bottle of Lake Chalice wine. Kārearea favour the remote mountains and foothills of the upper Awatere and Wairau Valleys and these valleys are home to Lake Chalice's three unique vineyard sites. Each vineyard has a diverse microclimate, biodiversity and terroir which are seamlessly translated into multi award winning wines by talented winemaker Chloe Gabrielsen. Taking a boutique approach, she handcrafts parcels of fruit from single vineyards into elegant, aromatic, fruit driven wines and has garnered a global reputation of outstanding quality. Certified 'Sustainable Winegrower of New Zealand'.

Vintage

2022 saw a typical very warm October, November and December, which allowed for a good solid fruit set. However an unusually very wet and cold February created a disease risk which was a real potential threat to the success of harvest. Fortunately, a very dry period from 20th February until the 20th March was exactly what was required. Outstanding autumn conditions with warm days and cool nights, enabled the grapes to remain healthy and ripen to the desired levels.

Vineyard

The fruit for this wine is predominantly sourced from selected vineyards in the flood plains of Marlborough's lower Wairau Valley. The eastern flood plain soils are nutrient-rich silty loam, renowned for delivering fruit forward notes. In order to capture the maximum expression of regional characteristics, the pruning, irrigation and canopy management is dictated by each variety and by each unique block of land.

Winemaking

The grapes were immediately pressed to minimise skin contact followed by cool fermentation in with selected yeasts in temperature controlled stainless steel tanks, in order to capture the desired level of fruity aromatics. A small proportion was aged in seasoned French oak adding complexity to the wine. This wine was blended to be approachable in its youth.

Tasting Note

Aromas of freshly cut pear mingle with peach undertones on this softly textured Pinot Gris. The palate is beautifully balanced with layers of ripe pear, peach, passionfruit and a touch of spice on the finish.

Grape

Pinot Gris 100%



Winemaker:	Chloe Gabrielsen
Region:	Marlborough
Sub region:	Marlborough
Country:	New Zealand
Alcohol:	12.5%
Dry/Sweet value:	3 (1 is dry, 7 is very sweet)
Residual Sugar:	5.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5473122A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap