



OPAWA

WINE OF MARLBOROUGH



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
Winemaker: Clive Jones
Total acreage under vine: 173
Estate founded: 2007
Region: Marlborough
Country: New Zealand

Opawa Pinot Gris 2017

WINE DESCRIPTION

Meaning "Smoky River" in Maori, the historic Opawa River formed the stony soils responsible for the delicious aromas and flavours in Opawa wines.

Today the Opawa River is the habitat for various endangered and endemic NZ birdlife and Opawa is committed to preserving this wetland ecosystem and its inhabitants.

Opawa wines are made with minimal intervention, to ensure these pristine flavours are perfectly preserved in our wines.

ABOUT THE VINEYARD

Marlborough is a sheltered, sunny, cool maritime climate known for intense, finely structured wines.

Opawa Pinot Gris is sourced from vineyards in both the Wairau and Awatere valleys, giving a wine with weight and balance, as well as perfumed aromatics.

WINE PRODUCTION

Grapes were harvested in the cool of the morning and gently pressed using to obtain very fine juice requiring minimal intervention and giving a wine that is Vegan-friendly. It fermented in stainless steel at cool temperatures, using an aromatic yeast to preserve the fresh pear and floral aromas.

After a short period on yeast lees to give palate weight, the wine was bottled retaining a few grams residual sugar to compliment the delicate fruit flavours.

TASTING NOTES

Low crops give fragrant aromas of fresh pears, white peaches citrus and spices and a medium weight palate that is balanced and refreshing.

FOOD PAIRING

Opawa Pinot Gris is a versatile wine and matches well with a variety of dishes. Try a pear, walnut and blue cheese salad to compliment the stonefruit and nutty flavours in the wine, and to bring out its refreshing acidity. Alternatively slow cooked pork belly with asian spices and lentils compliments the medium body and spice in this wine.

VINEYARD & PRODUCTION INFO

Vineyard name:	Regional blend
Soil composition:	Clay and Stony
Training method:	VSP
Elevation:	130 feet
Vines/acre:	880
Yield/acre:	3.0 tons
Exposure:	Northern
Year vineyard planted:	2002
Average Vine Age:	15
Harvest time:	April
First vintage of this wine:	1999
Bottles produced of this wine:	40,000
Certified vineyards:	All vineyards certified under Sustainable winegrowing New Zealand
Certifying organizations:	New Zealand Winegrowers
Sustainability certification:	SWNZ

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Stainless steel tanks
Maceration technique:	Sur-Lie Aging
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

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ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.5
Residual sugar:	3.4 g/L
Acidity:	5.1 g/L