



FORREST

PINOT GRIS  
2014



Analysis at Bottling  
 pH **3.32**  
 T.A. **5.9**  
 Residual Sugar **8 g/l**  
 Alcohol **13%**  
 Viticultural Practice  
 Plant Density:  
**2.5 x 1.5m**  
 Trellis System:  
**2 cane Vertically Shoot  
 Positioned Trellis**  
 Canopy Management:  
**Shoot thin x 1  
 Leaf Plucking x 2  
 Leaf Trimming x 2**  
 Yield:  
**7.4 tonne/ha**

### WINEMAKER'S VINTAGE REPORT

2014 proved to be a "perfect storm" for Marlborough fruitfulness. Spring was warm and early, so the number of buds that grew (bud initiation) was nearly 100%. Conditions also led to high bunch numbers per shoot (inflorescence numbers), 15-20% above average.

Early December flowering was warm and dry, ensuring near 100% flower fertilisation and 10-15% more berries per bunch. We initiated both shoot and whole cane bunch thinning strategies to gain some control over the potential crop level. Summer growing conditions were perfect, allowing ideal plant growth.

Ripening began in February, 7 days early, but soon slowed as the plant began to feel the effects of the extra crop. Thank goodness the February to April (veraison) weather was kind. Harvest was back to the normal start time around 1st April. We worked night and day, finishing on the 17th of April, just ahead of persistent warm rain.

All in all a very solid vintage in terms of quality, if you were prepared to aggressively crop thin and get your fruit ripe and harvested before the rain. A vintage that will see good viticulture and winemaking shine.

### PINOT GRIS PROFILE

Our Pinot Gris is grown on two distinctly different vineyard sites within the Wairau River Valley – the first of these sites; geologically young soils predominantly made up of recently deposited Wairau river stone, gravel and silt. Pinot Gris from this site has a delicate citrus and apple flavour profile, crisp acidity and fine minerality. The second site, on the Northbank of the Wairau River where the soil is a mixture of river stones and Kaituna clay, gives a much more exotic flavour profile – orange blossom, peach, Asian pear and honeysuckle. The grapes were hand harvested, whole bunch pressed, cold settled and cool fermented prior to blending and finishing for bottling in spring.

### TASTING NOTES

An attractive nose of orange blossom and nashi pear, with a hint of ripe stonefruit, cinnamon and honey suckle. On the palate, this beautifully balanced wine is rich, soft and rounded, showing notes of star anise and spices with a weighty, oily texture. A hint of natural fruit sweetness leads to a lingering crisp and refreshing finish.

QUINTESSENTIAL MARLBOROUGH



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