



# Richmond Plains

*Working with Nature*

We believe in *Working with Nature* to find balance in the vineyard and the wines we produce. If we can make delicious wine that is good for you as well as the environment then why not – it just makes good sense.

Richmond Plains is a small family vineyard in Nelson owned by Lars and Sam Jensen. Organic since inception in 1991, we produced New Zealand's first certified organic and biodynamic sauvignon blanc and pinot noir wines

## *Pinot Gris 2014*

Richmond Plains Pinot Gris is a soft, subtle, fruity and elegant wine with fine structure. This approachability makes it an excellent match for many different foods and cooking styles from spicy dishes to grilled seafood.

**Tasting:** Fragrant floral honeysuckle aromas mixed with pear, apple and spicy notes. Delicious citrus, rock melon and pear with rich caramelised apple flavours. A smooth, long lingering finish.

**Vintage:** Beautifully ripe fruit was hand harvested in April after a superb long, dry autumn. 12% of the wine was fermented with wild yeast in 500 litre puncheons for 6 months. The lees were stirred every 3 weeks to add complexity and texture.

**Diet:** This wine is suitable for vegan diets.

**Analysis:** Alcohol: 14 %      Acidity: 5.4 g/L Residual Sugar: 6.5 g/L

***A lovely rounded and fragrant pinot gris, it is beautifully expressed and smooth with stone fruit, ripe pear and floral notes, together with excellent fruit intensity and harmony. The wine shows immediate appeal and finishes long and succulent. A lovely drink.***

***90 pts, ★★★★★½ stars, Wine Orbit***

