

Alc
12.6%

RS
7.0 g/l

SEASON SUMMARY

Spring 2011 in Marlborough was warm and sunny, encouraging good shoot growth. Come December, the temperatures dipped. Cool and cloudy days were all too frequent, resulting in a poor flower set and lower than usual crop levels. Summer continued with cool temperatures (in fact, the lowest sunshine hours in 80 years) which forced the grapes to ripen slowly. Easter brought brilliant blue skies while unusually warm Autumn conditions, allowing the grapes to fully ripen on the vines.

KEY VINEYARDS

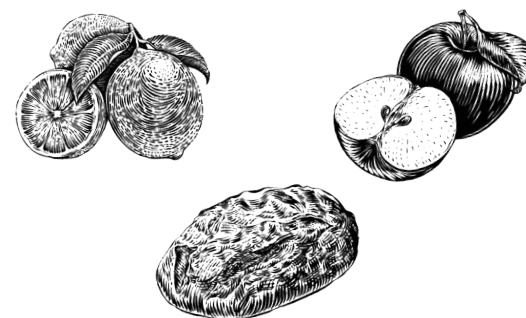
The Pinot Noir and Chardonnay grapes for our Pelorus come from a selection of vineyards planted in the warm stony soils close to our winery. These vineyards, including our Estate vineyard, hold the ideal conditions for the balance of ripeness and acidity we seek for our signature sparkling wine. The soils vary from stony free-draining gravels to fine silt loams containing some clay.

WINEMAKING & BLENDING

Grapes were pressed without crushing. After a short settling period, the juice was racked into a mixture of stainless steel tanks and both large and small format old French oak

vessels. Spontaneous malolactic fermentation followed. The base wines were then aged for a further nine months on yeast lees before blending.

The final blend of 66% Pinot Noir and 34% Chardonnay was tiraged in 2012 using prise de mousse yeast. The wine subsequently aged on lees, in bottle, for just under ten years before being disgorged in 2021.



NOSE: Vibrant and well-toned, Pelorus 2012 is something special. The nose is vibrant, with lemon curd-like citrus notes, wildflowers and pasteis de nata.



PALATE: Its taut palate has mellowed with age, but keeps its bright, mouthwatering acidity. Citrus, crunchy red apples and toasted almonds come wrapped in notes of toasted, warm brioche. The complex finish lingers just long enough to let you pour another glass.



Pelorus
2012