



Champagnes & Châteaux
QUALITY SINCE 1989

LAWSON'S DRY HILLS RESERVE PINOT GRIS 2019

Premium Marlborough wines of great character, quality and varietal expression. Lawson's Dry Hills produce a benchmark range of Marlborough wines. Founded in 1992 by Ross and Barbara Lawson, their first vintage was just 15 tonnes and was managed by Ross from the old tin shed on the property, which is still standing and forms part of the winery cellar door. All the grapes for their range are sourced from Marlborough's Wairau, Waihopai, Omaka, Awatere and Brancott valleys.

Grape: 100% Pinot Gris

Vineyard & Vinification Note:

Winemaker: Marcus Wright/Rebecca Wiffen

Alc: 13.5%

Vineyard and viticulture: A blend of our Waihopai Valley vineyard (70%) and the adjacent Barnsley Block. 2/15 clone, cane-pruned, shoot-thinned followed by successive fruit thinning to reduce crop level and ensure uniformity of ripeness. Soil is windblown loess over a clay pan. The clay soils play an important part by contributing volume and mouthfeel to the wine.

Winemaking: Picked at 23 brix, the grapes were perfectly ripe with plenty of flavour. Just under 30% was hand-picked and fermented with wild yeasts in old French barrels and the rest was machine harvested and fermented in stainless steel tanks.

Cellaring: Enjoy now or for the next three or so years.

Tasting Note: This wine has lifted aromatics of lovely, tinned pear, fresh nashi, a nice honey note and some fresh, floral characters. The palate has a rich texture with soft phenolics giving some roundness and a dry finish while the intense flavours echo the aromatics. A touch of fresh acidity ensures the wine is well-balanced. Vegan.

Food Pairing: Spicy foods, especially Thai flavours and coconut-based curries, also pates and terrines, salmon, chicken and pork dishes.



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