



SELAKS

# HERITAGE

RESERVE



## 2010 SELAKS HERITAGE RESERVE MARLBOROUGH PINOT GRIS

This rich, elegant wine is a classic Marlborough Pinot Gris, exhibiting the delicate pear and quince flavours with hints of spice characteristic of the varietal.

### VINIFICATION

Fruit for this wine was sourced from gravelly sites in the Wairau and Awatere Valley areas of Marlborough.

After a cool early summer, a long spell of warm, settled weather provided ideal vintage conditions, enabling our winemakers to pick fully ripe fruit at exactly the right moment.

On harvesting, the grapes were gently destemmed, without crushing in order not to pick up colour from the purple and grey skins. Immediately drained to tank, and lightly pressed in the Champagne manner to minimise phenolics in the finished wine, the juice was clarified and then fermented. A variety of yeasts were used, to encourage the development of a rich texture and complexity of flavour in the wine.

### COLOUR

Pale straw, with attractive gold hues.

### NOSE

Enticing aromas of nougat, ripe pears, and panforte, complemented by subtle spice notes which follow through to the palate.

### PALATE

The wine is rich and mouthfilling, with warm quince and melon flavours, smooth texture and a crisp finish.

### FOOD MATCHING

A perfect complement to roast pork, with apple sauce and broccoli florets.

[www.selaks.co.nz](http://www.selaks.co.nz)

HARVEST DATE:  
April 2010

REGIONS:  
Marlborough,  
New Zealand

VINEYARDS:  
Awatere Valley 64%  
Wairau Valley 36%

VARIETIES:  
100% Pinot Gris

FIRST BOTTLING  
DATE:  
July 2011

WINE ANALYSIS:  
pH: 3.6  
TA: 6.4 g/l  
RS: 4.8 g/l  
Alc: 14 % vol