



VINTAGE 2022

WINEMAKER Sanna Stander

VINEYARDS O'Dwyer's Farm,
Wairau Valley - 60%, Starborough
Terrace, Awatere Valley - 40%

VARIETAL 100% Pinot Gris

SUSTAINABLY FARMED 100%
New Zealand Sustainable Winegrow-
ing Certified

HARVEST METHOD By Hand

ALCOHOL 13%

TOTAL PRODUCTION 3,650
Cases

RESIDUAL SUGAR 5.0 g/L

ACIDITY pH of 3.4; TA of 5.5 g/L

PACK SIZE 12/750

UPC 859481003778



RIVER FARM

Pinot Gris 2022

VINTAGE NOTES

VINEYARD INFORMATION: The Awatere Valley is the most geographically distinct, wine-producing sub-region of Marlborough. Renowned for Pinot Gris, Pinot Noir and Sauvignon Blanc, the valley benefits from an extended growing season and cool nights. These conditions are ideal for maintaining grape acidity and enhancing aromatic properties. Additionally, the strong maritime winds and low yields play a vital role in shaping the grapes, contributing to the complex flavor profiles of the wines.

LABEL NOTES: The crystal clear water of the Awatere River is the life blood of River Farm and the source for the alluvial soils that give the wines their unique character.

WINEMAKING: The fruit was crushed and following settling the clear juice was racked to stainless steel and fermented using selected years at cool temperatures. A 10% portion of the juice was fermented in seasoned French oak barrels adding weight, texture and complexity to the finished wine. Fermentation was stopped at 5.0 g/l residual sugar. Before blending, the individual components were left on light yeast lees for three months to build additional texture and creaminess to the palate.

VITICULTURE: The two cane VSP (vertical shoot position) trained vines were shoot and bunch thinning to produce low yielding intensely concentrated fruit. Additional color thinning was done post veraison to further enhance bunch uniformity. The two vineyards were carefully monitored during ripening and hand-picked in cool, early morning conditions at peak maturity and flavor development.

FERMENTATION: Stainless Steel

COLOR: Pale Lemon

TASTING NOTES: Concentrated white peach, nashi pear and quince with floral notes, a touch of spice and chalky minerality on the nose. An elegant, textural palate with apricot and ripe pear and nectarine with a hint of mandarin peel and balanced refreshing acidity producing a long finish.

**92pts
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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.