

MARLBOROUGH PINOT GRIS

Secret Stone takes its name from the rare and precious greenstone found hidden beneath the riverbeds throughout New Zealand's South Island. This greenstone is crafted into beautiful carvings that are passed down from one generation to the next. Nestled within these greenstone heartlands, lies the wine region of Marlborough.

Marlborough has developed an international reputation for its Sauvignon Blanc, but its climate is also very fitting for growing some of New Zealand's most aromatic and fresh Pinot Gris. The fruit for this wine was sourced from the Wairau and Awatere Valleys in Marlborough, resulting in concentrated, weighty Pinot Gris with exceptional balance. The grapes were harvested at optimal ripeness and underwent minimal handling to protect the delicate aromatics. The juice is gently pressed from the skins, inoculated and cool-fermented with two varieties of yeasts known for their ability to enhance Pinot Gris aromatics. Prior to bottling, the wine is left on lees to develop luscious mouth-feel.



WINEMAKER COMMENTS

Vineyard Region

Marlborough, New Zealand

Peak Drinking

Like most aromatic white wines, Pinot Gris is best enjoyed young and while it still retains all its delicate aromatics and purity of fruit.

Colour

Bright straw

Nose

Fresh and intense nectarine and nashi pear, supported by hints of honeysuckle and spice adding wonderful depth.

Palate

The palate is deliciously concentrated and fresh, with just a touch of perfumed sweetness.