



The Ned Pinot Gris 2012

Variety

100% Pinot Gris

Viticulture

Vertical shoot positioned, cane pruned and 2,500 plants per hectare. Soil is ancient riverbed comprised of free draining strong silt with loam topsoil.

Vintage

An extended growing season coupled with some extremely warm temperatures during April resulted in outstanding physiological ripening and flavour development in our Pinot Gris vines. The overall result was Pinot Gris fruit with exceptional depth of flavour and aroma at lower sugar levels which provided a natural balance to the resulting wine.

Winemaking

Temperature controlled fermentation in Stainless Steel Tanks with carefully selected yeast strains that are chosen for their ability to capture the true essence of Sauvignon Blanc

Analysis

Alcohol	13%
PH	3.45
Titratable Acidity	6.3g/l
Residual Sugar	6.5g/l

Colour

Pale gold with a salmon blush.

Aroma

Pristine aromas of fresh citrus and white pear with a persistent floral lift of white rose petal and jasmine.

Palate

A beautifully textured wine showing rich, ripe flavours of fleshy nectarine and baked apple. Concentrated and fully flavoured with a beautifully dry finish.

Food Matching

A truly versatile food wine, this delightful Pinot Gris is just as enjoyable alongside Thai green chicken curry as it is with smoked salmon and aioli on fresh baguette.

Cellaring Potential

2-3 years

Markets

Available in New Zealand, Australia, Germany, UK, Netherlands, Austria, Czech Republic, Ireland, Singapore and the Philippines

