

# ▲ 2014 Pinot Gris



## VARIETY

100% Pinot Gris.

## VITICULTURE

Vertical shoot positioned, cane pruned and 2500 plants per hectare. The soil is ancient riverbed comprised of free draining stony silt and loam topsoil.

## VINTAGE

The 2014 growing season was defined by its weather, beginning with one of the warmest starts on record. September to November experienced above average temperatures leading to an early flowering in December, then a reversal featured cooler than average temperatures January through to April - resulting in a highly desirable retention of pristine flavours across all our varieties.

## WINEMAKING

Temperature controlled fermentation in stainless steel tanks with carefully selected yeast strains, chosen for their ability to capture the aromatic intensity and enhance the texture and complexity of Pinot Gris.

## ANALYSIS

Alcohol	14.0%
pH	3.45
Titratable Acidity	5.9g/l
Residual Sugar	4.2g/l

(NB: Pinot Gris is Pinot Grigio in the Northern Hemisphere)

## COLOUR

Signature pale salmon blush.

## AROMA

The Ned 2014 Pinot Gris delivers up layers of ginger spice and ripe persimmon flavour, with the persistent floral lift of old fashioned roses.

## PALATE

Extended skin contact on a selection of the ripest fruit parcels is essential for promoting the signature coral pink colour of the Ned Pinot Gris. Equally important is the positive effect this technique has on enhancing the wine's overall richness and mouth feel, providing the perfect counterpoint to the fine and slightly drying tannin texture that dominates the long, spicy finish.

## FOOD MATCHING

A highly versatile food wine; our Pinot Gris has been internationally recognised as the best wine match for Cantonese Dim Sim.

## CELLARING POTENTIAL

Crafted to enjoy whilst young and fresh; we recommend drinking this wine within 2 – 3 years of vintage date.

## MARKETS

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