

▲ 2016 Pinot Gris



VARIETY

100% Pinot Gris.

VITICULTURE

Vertical shoot positioned, cane pruned vines planted at a density of 2525 plants per hectare. The soil originates from an ancient riverbed, comprised of free draining, stony silts with a silt loam topsoil.

VINTAGE

With the strongest El Nino weather pattern since the 1990s being predicted for 2016, the relatively cool start to spring and subsequent growing season came as a bit of a surprise. By mid-October, however, things began to look more typical as temperatures increased and the relative dryness so typical of El Nino began to manifest. The weather during flowering was warm and settled, leading to one of the most rapid and complete fruit sets seen in recent years. Early 2016 brought much needed rain, refreshing canopies and replenishing dams. Before this, the district had been surviving on just over half its usual rainfall. The key ripening months of February and March were warm with above average sunshine hours setting the trend for a warm and largely dry harvest.

WINEMAKING

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

ANALYSIS

Alcohol	14.0%
pH	3.41
Titrateable Acidity	5.5g/L
Residual Sugar	4.8g/L

COLOUR

The Ned Pinot Gris signature pale salmon blush.

AROMA

A bouquet of ginger spiced, nectarine and golden skin apples with the delicate floral lift of fresh cut spring flowers.

PALATE

Extended skin contact on a selection of the ripest fruit parcels is essential for promoting the signature salmon pink colour of The Ned Pinot Gris. Equally important is the positive effect this technique has on the wine's depth of flavour and overall mouth feel; balance and drinkability is achieved via a fresh thread of Waihopai acidity and the long, lightly drying tannin tail.

FOOD MATCHING

A highly versatile food wine; our Pinot Gris has been internationally recognised over several vintages 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.

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