



The King's Thorn Pinot Gris 2010

Variety

100% Pinot Gris

Viticulture

Vertical shoot positioned, cane pruned and 2,500 plants per hectare.

Two cane pruned maximum 30 buds per vine

Vintage

The cooler average flowering period mean a slow start for the 2010 Pinot Gris. This was quickly remedied by one of the longest , driest growing seasons on record, which allowed the vines to truly express their full potential. A classic Pinot Gris vintage

Winemaking

Cold fermented in stainless steel tanks with carefully selected yeast strains.

10% barrel fermentation in French Oak barriques and

Analysis

pH	3.45
T.A.	6.3g/L
Alcohol	13.5%
Residual Sugar	4.5g/L

Colour

Medium straw

Aroma

Nashi pear and rose petal with hints of roasted almonds.

Turkish delights with lovely hints of musky spice.

Palate

This wonderfully grown and made pinot gris displays a texture and balance of a wine that is extremely focused and precise. A hint of vanilla pod flavour is supported by a beautiful pear drop character lifted by hints of white rose. The Waihopai Valley has yet again cemented the superior growing conditions this variety loves!