



2017 gisborne pinot gris

ORIGIN

Blended from select, premium vineyard sites spread across the sunniest of New Zealand's viticultural regions, Gisborne.

VARIETY

100% Pinot Gris.

VINTAGE

Whilst most of New Zealand spoke to the challenges faced during the 2016 – 17 growing season, Gisborne experienced one of the best since the late 1990's.

New season's buds burst into fantastic Spring weather around the middle of September. Flowering followed at the end of November again in ideal climatic conditions. The key ripening months early in the New Year were equally warm and dry, producing some excellent fruit development.

This ideal run was challenged right on harvest time when northerly winds brought intermittent rain accompanied by cloud cover and subsequent humidity, however due to some timely harvesting and decision-making these events were overcome.

Combining the best modern forecasting systems to dodge the rain events with the efficiency and speed of new generation harvesting equipment, selective picking allowed our winery to receive fruit that was consistently clean and physiologically ripe.

WINEMAKING

Gentle fruit handling followed by a long, cool fermentation with select yeast strains has ensured a wine of great elegance and texture.

ANALYSIS

Alcohol	12.5%
pH	3.21
Titrateable Acidity	5.7g/L
Residual Sugar	5.7g/L

TASTING NOTE

Bursting with aromas of poached yellow-skinned apples and riper notes of tree-ripened nectarines, this Pinot Gris delivers a delicious spiciness reminiscent of powdered ginger.

Soft and round with a positive, weighty palate texture that delivers classic Pinot Gris flavours of quince and caramelised apple, again with that delicious streak of ginger spice.

FOOD MATCHING

Curious Kiwi Pinot Gris is a great match for most sweet, white meats such as crab, pork or shrimp whilst the exotic spice character lends itself to matches with a large range of Chinese cuisine.

CELLARING POTENTIAL

Crafted to enjoy whilst its flavours and vibrancy are at their peak; we recommend drinking this wine within 2 years of the vintage date.

