

▲ 2011 Pinot Gris



VARIETY

100% Pinot Gris.

VITICULTURE

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

VINTAGE

A favourable flowering period coupled with some extremely warm temperatures during early February advanced the Pinot Gris vines physiological ripening and flavour development two weeks ahead of the 2010 vintage. 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 yeast selected for their ability to capture aromatic intensity and enhance the texture and complexity.

ANALYSIS

Alcohol	13.5%
pH	3.4
Titrateable Acidity	5.9g/l
Residual Sugar	5.0g/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, the Philippines, USA, Canada and China.

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