

**THE KING'S THORN
PINOT GRIS 2014**

VARIETY

100% Pinot Gris.

VITICULTURE

Caned pruned fruit-thinned vines with vertical shoot positioned canopies are closely planted to 2,500 vines per hectare. The terraced vineyard is situated alongside the eastern banks of the Waihopai River and consists of glacial formed complex soils with less fertility and uniformity than those of the main Wairau Valley.

VINTAGE

With one of the warmest starts to a growing season since records began all of the industry talk was of a super early, highly condensed harvest. Consistently above average temperatures through September, October and November combined with typical spring rainfall meant an excellent start to the season, with a near perfect bud burst and optimum growing conditions for strong canopy development. As it turned out harvest dates were fairly comparable to 2013 due mainly to the months of January through April being cooler and drier than average – a highly desirable scenario when your business is based on the retention of the pristine flavour qualities of the aromatic varieties.

WINEMAKING

The Kings Thorn is made from select low yielding portions of our Waihopai River vineyard. The fruit was picked over a 12 day period to capture the full spectrum of varietal character. Ten per cent of the wine is fermented in 500L French oak puncheons to build additional richness and weight in the final blend.

ANALYSIS

| | |
|----------------|--------|
| pH | 3.52 |
| T.A | 4.9g/l |
| Alcohol | 14.0% |
| Residual sugar | 6.5g/l |

COLOUR

Pale gold, with orange highlights.

AROMA

Heady scents of guava and white peach provide ripe, top note fruit accents over a signature baseline of lightly spiced, poached pear aroma.

PALATE

A lush, silken mouthful of spice laden pipfruit flavour, held neatly in check by a delicate acid freshness and a firm back bone of ultra long, super fine fruit tannin.

FOOD MATCH

A versatile wine to match with a broad range of food styles; the 2014 Kings Thorn would work especially well with whitebait patties, served warm, straight from the pan between two pieces of lightly buttered white bread.

**CELLARING
POTENTIAL**

2-5 Years.

'Heady aromas of guava and peach nectar provide the perfect entrée into a lush mouthful of spice-laden fruit, held neatly in check by a backbone of ultra-long super fine fruit tannin'

