

## THE KING'S THORN PINOT GRIS 2015

### VARIETY

100% Pinot Gris.

### VITICULTURE

Caned pruned fruit-thinned vines with vertical shoot positioned canopies are closely planted to 2,525 vines per hectare. The terraced vineyard is situated alongside the eastern banks of the Waihopai River and consists of complex glacial-formed soils with less fertility and uniformity than those of the main Wairau Valley.

### VINTAGE

Having survived a string of 15 spring frosts, the timing of budburst was nearly identical to last year though a subsequent cooling off meant early vine development wasn't quite as vigorous as seen previously. November was to be dry, with temperatures slightly above average. December brought with it a noticeable drop in temperature and just shy of 10mm of rain. This was to coincide with the critical stages of flowering and fruit set and goes some way to explain the lighter than usual 2015 yields. By Christmas the weather had begun to warm up and a sustained hot, dry period was to last through to the middle of March before the weather broke and the district finally got rain. Normally, rain this close to harvest would be a major cause for concern however given the district had been recognised as an official drought zone since early February this rain was "good rain" and greatly welcomed.

### WINEMAKING

The King's Thorn is made from select low yielding portions of our Waihopai River vineyard. The blocks were picked over a five 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 richness and weight in the final blend.

### ANALYSIS

pH	3.27
T.A	5.4g/L
Alcohol	14.0%
Residual sugar	5.1g/L

### COLOUR

Pale straw yellow.

### AROMA

Poached pear and crab apple aromas underpinned by an array of subtle complexities that attest to efforts made in both the vineyard and winery to build flavour - quince, walnut and a whiff of barrel derived spiciness.

### PALATE

Plush and mouth-filling with flavours of ginger spiced yellow apples, enriched by the retention of a couple of grams of natural grape sugar. The fruity richness eventually gives way to a vivid acid freshness typical of the Waihopai whilst the ultra-fine fruit tannin ultimately dries and refreshes the palate.

### FOOD MATCH

A versatile wine to match with a broad range of food styles; the 2015 King's Thorn would work especially well with crab cakes served atop a endive, blue cheese and pear salad.

### 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'*

