



2012 Pinot Gris

VARIETY

96% Pinot Gris, 4% Gewurztraminer

GRAPEGROWERS

Grown at the Comelybank, Beaconhill, and Trelawne vineyards

LOCALITY

Waihopai and Awatere Valleys,
Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	3.5 g/l
pH	3.47
Titrateable Acidity	6.1 g/l

VITICULTURE

Climate A normal spring was followed by the coolest summer in years. Fortunately, we were saved by an unusually warm and sunny autumn. The extended season, with longer 'hang' time, has produced great intensity

Soils Free-draining stony, silty loam

Vine Management Standard trellis with vertical shoot positioning, pruned to 2 or 3 canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked

Harvest Dates Between the 3rd and 29th April, 2012

TASTING NOTES

Colour/Appearance Light golden straw

Aroma/Bouquet Honeysuckle and fig with honey nougat

Palate Medium-bodied with white peach and mandarin flavours, a minerally texture and long finish

Cellaring Already drinking well and likely to improve over the next 3 to 4 years

Suggested Foods Roast pork, poultry dishes, smoked salmon and salads

Serve Lightly chilled

WINEMAKING

The fruit was machine harvested during the cooler evening hours and immediately de-stemmed and pressed gently, with only the free run juice retained. A cool fermentation in stainless steel vats using selected yeast strains allowed us to preserve the pretty aroma and fresh fruit flavours.

Winemakers Simon Waghorn and Tim Adams