



LET'S START
SOMETHING

kimcrawfordwines.com

WINEMAKER'S NOTES:

2008 EAST COAST PINOT GRIGIO



VINIFICATION

Select parcels of Pinot Gris were sourced from various regions across the East Coast of New Zealand to provide differing flavour spectrums from Braeburn apple to ripe Peckham pear. Grapes were harvested at optimum ripeness to create a truly diverse and unique blend.

After harvesting, the grapes were crushed, destemmed, and direct pressed with no skin contact. Clarified juice was cool fermented with white wine yeasts to optimise the fruit expression and regionality of each parcel.

COLOUR

Mid straw.

NOSE

An intense aroma of ripe pear, apples, and melon with appealing floral notes.

PALATE

Delicious ripe quince and pears combined with a hint of peaches and cream from the malolactic influence.

CELLARING

Two to three years with confidence.

FOOD MATCH

This versatile wine pairs well with Asian dishes, light seafood, poultry dishes, and pastas.

VARIETIES:

Pinot Gris

HARVEST ANALYSIS:

PH: 3.35 ave
TA: 7.5 g/l ave
Brix: 22.5 ave

WINE ANALYSIS:

PH: 3.47
TA: 5.7 g/l
Alc: 13% vol
RS: 4 g/l