



2007 SMALL PARCEL BOYSZONE MARLBOROUGH PINOT GRIS

P R O D U C T I O N N O T E S

The saying 'good things come in small parcels' applies to wine. Each vintage we discover small batches of exceptional grapes which we make into our Small Parcel SP range.

The grapes for this wine were selected from five different vineyards spread across the Marlborough region. Flavour is the determining factor for harvest timing with Braeburn apple, fresh pear and quince being the target flavours, allowing us to retain crisp acidity and a clean fruit driven style. A small portion of the juice (12 per cent) was put into old oak and underwent natural fermentation. Almost half of the wine went through malolactic fermentation and after ferment a small amount of Gewurztraminer, for aromatics, and Riesling, for acidity, was blended into the wine before bottling.

ANALYSIS AT HARVEST

Brix:	21.6
Titrateable Acidity:	7.2 g/l
pH:	3.34

WINE ANALYSIS

Alcohol:	13%
Titrateable Acidity:	5 g/l
pH:	3.49
Residual Sugar:	5 g/l

TASTING NOTES

Colour: Light straw.

Aroma: Complex aromas from fermentation are combined with pear and honey.

Palate: The palate has well balanced acidity, good weight and easy drinking appeal. Pipfruits, butterscotch and honey abound.

Food match: Ideal to have all by itself or with pasta, delicate fish dishes, laksa and white meats.

Cellar: Two to three years with confidence.

We are committed to continually improving wine quality and have sealed this wine with a screw cap. This ensures cork taint is eliminated, oxidation minimized and that the wine arrives as we intended.

