



## 2008 NEW ZEALAND PINOT GRIS

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

Select parcels of Pinot Gris were sourced from various regions across 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, unique blend.

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

#### ANALYSIS AT HARVEST

Brix:	22.5
Titratable Acidity:	7.5 g/l
pH:	3.35

#### WINE ANALYSIS

Alcohol:	13%
Titratable Acidity:	6.09 g/l
pH:	3.49
Residual Sugar:	4 g/l

#### TASTING NOTES

Colour: Mid straw.

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

Palate: Delicious ripe quince and pears combined with a hint of peaches and cream from the malolactic influence. This wine exhibits all the Pinot Gris characteristics.

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

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.*

