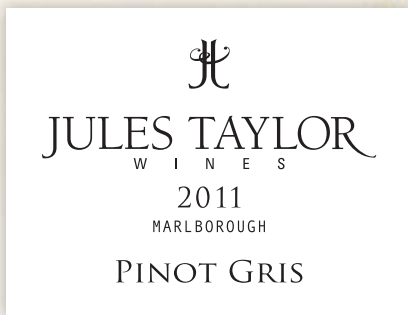




Winemakers Tasting Notes

2011 MARLBOROUGH PINOT GRIS



VINTAGE NOTES

The superb 2010 vintage was always going to be a tough act to follow! The 2011 growing season approached this challenge from all angles. The sun shone, it rained, we had dry winds and periods of high humidity - often all in one day! There really seemed to be no settled pattern to the weather at all. The only defining factor to this growing season was that the right thing occurred at the right time. When the vines were flowering the conditions were perfect leading to a very good fruit set. Rain fell at key moments which resulted in soil moisture levels remaining well charged. Then, finally, at the moment that matters most - harvest, we got a good clear run and were able to get all the fruit into the winery in peak condition. Prior to harvest a lot of work took place in the vineyard to manage the vigorously growing canopies along with shoot and fruit thinning to reduce crop loads after the strong flowering. All in all a very hands on season out in the field which has produced great results!

COLOUR

This wine is pale straw in colour.

NOSE

When released in Nov 2011, this Pinot Gris was showing aromas of honeysuckle, pear, white peaches & fresh straw.

PALATE

Hints of spice, juicy pear & nougat are apparent on the palate. Made in a fresh, vibrant style, this Pinot Gris has added complexity and texture from the partial wild & malolactic fermentations. This has resulted in a luscious wine with good weight suitable for any occasion.

VINIFICATION

This Pinot Gris has been made using fruit harvested from both the Awatere & Wairau Valley sub regions of Marlborough. Harvested by machine and hand in April, the fruit was picked in the cool of the morning and whipped into the winery for fast processing to retain optimum fruit flavours.

The machine harvested portion of this fruit was fermented with selected commercial yeast strains chosen to enhance the natural fruit flavours of the variety. The hand harvested portion of the fruit was whole bunch pressed, then fermented with natural yeasts and underwent a full malolactic fermentation. Lees stirring in the barrel has also added an extra textural component to the wine. The wine was blended, stabilised and bottled in November of 2011.



HARVEST DATE
April 2011

VINEYARDS
Regional Blend of
Awatere & Wairau
Valleys, Marlborough
New Zealand

VARIETIES
Pinot Gris

BOTTLING DATE
November 2011

WINE ANALYSIS
Alc. 13.5 %
RS. 4.5 g/L
pH. 3.33
TA. 6.2 g/L