



## 36 Bottles Pinot Gris 2009

### *Viticulture*

Region - Central Otago

Sub Regions – Cromwell Basin (Lowburn)

The 2009 season was a classic cool vintage. Grape development slowed down in early April. After the long cool and dry autumn the grapes were hand harvested on 30 April 2009. The grape bunches were in excellent condition, medium sized with small berries.

### *Winemaking description*

The fruit was fermented in two portions. The first part was immediately whole bunch pressed on arrival at the winery. This was to obtain the pure fruit flavours from the free run juice. The second component was crushed and allowed skin contact for 12 hours before pressing to obtain body and viscosity.

The juice portions underwent a slow, cool fermentation in stainless steel tank. Once fermentation was complete we used minimal fining and filtration prior to blending and bottling early to capture the freshness and vitality of the grapes.

Bottling Date – 25 September 2009

Production – 1320 bottles.

Cellaring Potential – 2 to 4 years

#### Technical details

pH	3.51
Alcohol	14.1%
TA	6.6 g/L
Residual Sugar	7.45 g/L

### *Wine Description*

The wine colour is brilliant, with light lime green / golden highlights. Exhibits a wonderful nose of Nashi pears, tropical fruits, spice, mineral and floral notes. The palate follows through with a wonderful medium weight mouthfeel, and great length. There is excellent balance between the flavours, residual sugar and elegant acidity. This is already a pleasure to drink, and will develop richness and complexity with further bottle age.

### *Serving Suggestions*

Serve this wine as a pre dinner drink with hors d'oeuvres. Alternatively try the wine as a match with Asian cuisine, fish or shellfish dishes.

### *Awards*

4 Stars – WineState Magazine March-April 2010 edition, NZ Recent Releases.