



Estate Hawke's Bay Pinot Gris 2009

Viticulture

Fruit harvested from vineyards on Ohiti Road, Church Road and Middle Road (Patangata) was used to make this wine. The 2009 autumn was cooler than normal and proved ideal for ripening pinot gris, developing great varietal flavour in the fruit.

Winemaking

The fruit was crushed and pressed with minimal skin contact. We fermented the juice in stainless steel tanks (using aromatic yeast strains) at low temperature to retain the full varietal flavour in the fruit. The wine was aged on yeast lees, giving optimum balance and mouth feel. It has been bottled with no residual sugar.

Tasting Notes

The colour is a light yellow. The wine displays primary fruit characters typical of pinot gris, reminiscent of pear and apple. Our wine has citrus overtones that typify white wines from Church Road and Ohiti Road. The palate is soft and approachable with an appealing fresh acidity that makes this wine ideal for current consumption. It shows good intensity and richness with a full round mouth feel.

The palate will gain intensity and length on the finish with one to two years bottle maturation.

Cellar Potential

Made for drinking now but will develop over the next two years.

Alcohol	13.4%
Acidity	5.8 g/l
Residual Sugar	1.0 g/l
Ph Level	3.53

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