



Vineyard Selection Ohiti Road Pinot Gris 2009

Viticulture

Organically grown fruit was harvested from a vineyard on Ohiti Road. The 2009 autumn was dry and warm allowing the ripening fruit to develop good varietal flavour during the ripening period. The crop load was limited to 7 tonnes per hectare that ensured good concentration. The fruit at harvest on 24 March was fully mature and impeccably clean with beautiful flavours. It was from the same vineyard as the 2008 VS Pinot Gris but with a little more concentration and depth.

Winemaking

The fruit was crushed and pressed with minimal skin contact. Hard pressings were discarded. 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 once again bottled dry.

Characteristics

The colour is pale yellow. The wine displays lovely fruit characters reminiscent of pear. The palate is soft and full with an appealing palate and bright acidity that makes this wine an ideal food accompaniment. It is full in the mouth and shows fine aromas that linger well on the finish. 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 to five years.

Alcohol	14.0%
Acidity	6.7 g/l
Residual Sugar	dry
Ph Level	3.47

PO BOX 7043, TARADALE, NAPIER | PHONE (64) 6 845 9350
FAX (64) 6 844 6023 | WWW.MISSIONESTATE.CO.NZ

