



## 2009 PINOT GRIS

### Winemakers Notes

We have combined fruit from Marlborough, Gisborne and Auckland to craft our 2009 Pinot Gris. The components were all separately vinified and then assembled once they had rested on their yeast lees for some time. This assemblage gives us the best of all worlds: the aromatic intensity of Marlborough, the richness of Gisborne and the subtle earthiness that marks Pinot Gris from Huapai. This gives the wine wonderful complexity and drinkability.

### Analysis

**Alc** 13%                      **Acid** 6.4g/L                      **Res Sugar** 5.5g/L                      **pH** 3.50

### Tasting Notes

**Colour:** Very pale in its youth, but we know from experience that New Zealand Pinot Gris will develop onion skins tints with age.

**Bouquet:** Subtle, yet exotic. A melange of apple, pear, a touch of earthiness and a pinch of spice.

**Palate:** Medium in body, with an exceptional balance between fruit sweetness and acidity. The finish is long, spicy and textural.

### Cellaring

Our vines are still very young and so we recommend that this wine be drunk while it is fresh and youthful.

### Food Matches

This wine will be suitable with fish, white meats and salads

### Suggested Wine List Description

Delicate aromas of spice and floral notes intermingle with mineral tones. Sweet fruit adds texture and richness, rounding out this lovely balanced wine.

### Awards

No yet shown.