

## Nelson Pinot Gris 2008



### » TASTING NOTES

A complex, layered nose reveals quince, dried pear and citrus zest aromas. A luscious palate of dried pears and figs with a silky texture and a balancing peak of acidity finishes with a subtle minerality.

### » WINEMAKING NOTES

Hand harvested grapes were whole bunch pressed. A gentle slow pressing program was used to extract juice whilst minimising astringent harshness. The juice was cold settled overnight then racked as clear juice before inoculation for fermentation, with temperatures kept cool to conserve the fruit aromas in the wine. A portion of wine was held in barrel after fermentation for some lees stirring to contribute to the texture of the wine. The finished wine was bottled using gravity.

PH 3.53 | RS 8.0 G/L | TA 5.4 G/L | ALC 14.4 %

### » VITICULTURE

2 cane vertical shoot positioned vines (VSP). Bud rubbing, shoot positioning, crop reduction and some leaf plucking were all carried out by hand to ensure the canopies were open and even and the crop load was balanced to the vine. Grapes were hand harvested.

<b>Vineyard Location</b>	Burke's Bank, Hope, Nelson
<b>Soils / Aspect</b>	Free Draining, Old River Gravels
<b>Planting Density</b>	2,600 Ha
<b>Harvest Date</b>	9/4/08

### » FOOD MATCH

Chicken & pear salad, pork with apple, hard cheeses (pecorino, parmesan), avocado, Thai dishes, smoked/cured fish.

### » PHILOSOPHY

A gentle and natural approach is taken during the growing of grapes and making of wine, with the minimum of human intervention to allow the fruit to fully express varietal characters and the place in which it was grown.