

Burke's Bank Pinot Gris 2007



» TASTING NOTES

A complex nose with poached pear, ginger and quince. The silky texture encapsulates the same ensemble of pear, quince and ginger spice. A fine backbone of minerality and subtle residual sweetness complete the package and result in a lingering finish.

» 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. Fermentation temperatures were kept cool to conserve the fruit aromas in the wine. The ferment was stopped to preserve a balance of residual sugar that naturally balances the acidity and structure of the wine. The finished wine was bottled using gravity.

PH 3.57 | RS 3.9 G/L | TA 4.9 G/L | ALC 15.4 %

» VITICULTURE

Pruned to 2 cane vertical shoot position (VSP). The vines had a light leaf pluck and trim to ensure the canopy was kept open and light. Bunch thinning at fruit set was carried out to balance the crop weight to the vines capacity to ripen fruit. The fruit was hand harvested.

Vineyard Location	Burke's Bank, Hope, Nelson
Soils / Aspect	Free Draining, Old River Gravels
Planting Density	2,600 Vines / Ha
Harvest Date	5/4/07

» FOOD MATCH

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