



TUSSOCK

Nelson Pinot Gris 2007



» TASTING NOTES

Fresh cut pear, quince and apple provide an attractive and inviting nose. The pear and apple characters continue on in the mouth and are complemented by a fresh acidity that gives an appealing piquancy to the 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 level of residual sugar that naturally balances the acidity and structure of the wine. The finished wine was bottled using gravity.

PH 3.3 | RS 6.9 G/L | TA 5.6 G/L | ALC 14.1 %

» VITICULTURE

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

Vineyard Location	Upper Moutere, Nelson, NZ
Soils / Aspect	North Facing – Moutere Clay Gravels
Planting Density	2,800 – 3,100 Ha
Harvest Date	15 -20 April 2007

» FOOD MATCH

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

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