

Nelson **Pinot Gris** 2010

>> Tasting Notes

Clear, pale gold colour. A perfumed nose with a touch of green pear and white lilies. An elegant mouth feel evokes predominant lychee characters. A touch of sweetness balances the acidity and contributes to a refined mineral backbone.

>> Winemaking

Hand harvested grapes were whole pressed. A gentle slow pressing ensured the juice was extracted with minimal 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 finished wine was bottled using gravity.

pH 3.52 | **TA** 5.3 | **RS** 7.4 | **Alc** 14.3%

>> Viticulture

Two 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.

Harvest Date: 22-04-2010

Bottling Date: 01-12-2010

>> Philosophy

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

>> Food Match

Pan fried deep sea fish or scallops would be a perfect match. Fresh figs and an array of Asian dishes could also be a suitable match.



Pinot Gris

Wine of Nelson, New Zealand

WOOLLASTON

