

WOOLLASTON



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 finish with subtle minerality.

WINEMAKING NOTES

Hand harvested grapes were whole bunch pressed. A gentle slow pressing program was used to extract juice while minimizing 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.

Vineyard Location: Burke's Bank, Hope, Nelson

Soils / Aspect: Free Draining, Old River Gravels

Planting Density: 2,600 Ha

Harvest Date: 9/4/08



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FOOD MATCH

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

PHILOSOPHY

Woollaston Estates produce high quality, distinctive wines in Nelson, New Zealand. The vineyards and winery are certified as sustainable by Sustainable Winegrowing New Zealand, and organic and biodynamic practices are being introduced.

Please visit us at www.woollaston.co.nz