



Pinot Gris 2008

Vineyard: A selection of fruit from various clones at Anchorage's Bridge and Lodder Lane vineyards in the Nelson grape-growing region of New Zealand was machine harvested early morning to produce easy-drinking Pinot Gris. The fertile soils of Lodder Lane produced fruit with elegant, spicy aromas and flavors; ideal for combining with the Bridge Vineyards' more tropical traditional New Zealand style GM clone. The grapes were transported to our Torrent Bay Vintners' winery via harvest gondola to reduce skin contact and phenolic compounds and color.

Winemaking: After de-stemming, but not crushing, the fruit was lightly bag pressed to assist in reducing phenolic compounds and put through a cool ferment with an aromatic yeast strain. A stop ferment was carried out to retain natural residual sugars. The wine was racked off gross lees and stirred regularly before being blended, fined, stabilized and filtered.

Tasting Notes: A dry, fruit driven style, especially suitable to have with food, the wine has a slight onion skin color and an aromatic nose with kosui nashi pear and stone fruit aromas leading to second tier undertones of spice and honey. A touch of spice leads into a honeyed fruit-driven palate with generous mouth feel and a soft smooth finish.

Varietal: 100% Pinot Gris

Appellation: Nelson, New Zealand

Notes: Very drinkable and enjoyable Nelson Gris style. Clean, able to fit in widely after work and with snacks, nibbles and early courses. Fairly dry, easy-drinking and very accessible

Technical Details:

Winemaker	Justin Papesch	Alcohol	12.4%
Harvest Date	8 April 2008	Total Acidity	6.2 g/L
Bottling Date	2 July 2008	pH	3.40
		Residual Sugar	4.0 g/L

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