



PINOT GRIS 2007

WINEMAKING:

The grapes were whole bunch pressed and fermented in stainless steel without settling, vinified with natural yeast and left on its own yeast lees for nine months. It was then lightly fined with organic trim milk in order to enhance density and texture, as well as increase mouthfeel.

VITICULTURE:

Plant density is 3,800 vines/ha, with cropping at 1.7kg per vine. Manipulated canopy ensures phenolic ripeness. Grapes are hand sorted, hand harvested and hand plunged.

TASTING NOTES:

This pinot gris has lime, white peach, honeysuckle and rockmelon aromatics, followed by a rich textured mouthfeel and shows great persistence and depth.

ORIGIN	Cromwell Basin and Gibbston region	ELEVATION	200m above sea level (Cromwell Basin); 330-380m (Gibbston)
WINE MAKER	Dean Shaw, Central Otago Wine Company Ltd	VINE AGE	Combination of older vines from Gibbston region (14 years) and younger vines from the Pisa area in the Cromwell Basin

HARVESTED	20 April to 19 May 2007
SOIL	Low vigour, gravels and wind blown loess, glacial river wash
RAINFALL	300-350mm
BOTTLED	28 January 2008
BRIX AT HARVEST	24.5 brix (average)
RESIDUAL SUGAR	1.0 to 3.0 g/l
TITRATABLE ACIDITY	7.1 g/l pH 3.41
CLONES	2/15, 7, 9, Packspur, 40a, Church Rd & Mission (Hawkes Bay)
ALCOHOL	14%