

TASTING NOTES
LATE HARVEST
PINOT GRIS 2011

May 2012



Nevis Bluff
Late Harvest Pinot Gris 2011

NEVIS BLUFF

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WINEMAKING: This wine was 100% hand destemmed and then underwent overnight skin contact to try to extract the sugars out of these very dry berries. We pressed this wine slowly for a day, let it settle for 2 to 3 days, then added a selected yeast strain. The wine stopped fermenting naturally as the yeast struggled to cope with the natural high sugar/alcohol environment. We fined this wine to reduce some of the phenolics associated with such a style of wine.

VITICULTURE: Cropped from our Pinot Gris plantings late in the season as the vines had acquired a noble rot form of botrytis. The grapes were hand selected, bunch and berry sorted where appropriate.

TASTING NOTES: Dried apricot, liquefied honey and loquat aromatics followed by an unctuous oily, lush textural wine. This dessert wine has great density, softness and mineral long-lived intensity.

THE NITTY GRITTY:

Origin	Cromwell Basin
Winemaker	Dean Shaw, Central Otago Wine Company Ltd
Elevation	200m above sea level (Cromwell Basin)
Soil	Low vigour, gravels and wind blown loess, glacial river wash
Rainfall	300-350mm (Cromwell)
Bottled	02 June 2011
pH	3.80
Residual Sugar	250-290 g/l
Titrateable Acidity	6.5 g/l
Clones	Clones, 7A, 40A, 2/15, Barrie, Church, Packspur
Alcohol	9%