

TASTING NOTES

PINOT GRIS 2017



Nevis Bluff Pinot Gris 2017

NEVIS BLUFF



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VITICULTURE: Plant density is 3,800 vines/ha, with cropping at 1.5kg per vine. Manipulated canopy ensures phenolic ripeness. The grapes were handpicked from a selection of different clones to create complexity.

WINEMAKING: The grapes were whole bunch pressed and separated into five different ferments with an indigenous yeast strain. 10% of the wine was barrel fermented and 90% of the wine rested on gross lees for six months with regular stirring to build texture. Each of the ferments were blended together followed by a light fining to soften phenolics, and a sterile filtration, as the wine did not go through malolactic fermentation.

TASTING NOTES: The 2017 Pinot Gris has lime, guava and honeysuckle aromatic notes that lead to a soft and elegant textured wine. This delightful wine shows great poise, depth and finesse. Has great cellaring potential.

AWARDS:

International Wine Challenge - Gold - 95/100

Very attractive with ripe tropical fruit flavours; pineapple, mango, peach, orange peel, pear and spice with a waxy lanolin edge. - Panel Chair: Sam Caporn MW | Co-Chair: Helen McGinn

THE NITTY GRITTY:

Origin	L'Attitude Vineyard, Cromwell Basin
Winemaker	Dean Shaw, Central Otago Wine Company Ltd
Elevation	200m above sea level (Cromwell Basin)
Harvested	Between 26 April and 01 May 2017
Soil	Low vigour gravels and windblown loess, glacial river wash
Rainfall	300-350mm (Cromwell)
Bottled	24 January 2018
Brix at harvest	23.25
pH	3.50
Residual Sugar	0-1 g/l
Titrateable Acidity	6.2 g/l
Clones	40A, 2/15 7A and Packspur
Alcohol	13.5%

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