SPECIAL SELECTION PINOT GRIS

Variety:	100% Pinot Gris
Site location:	Single Vineyard, Waihopai Valley, Marlborough. Sub-region: 'Southern Valleys'.
Site features:	Grown on a 1.9ha area within the single vineyard. Excessively stony block. Considerable stone is evident in the topsoil profile. Sustainably accredited by NZ Winegrowers.
Clones:	2-15
Canopy:	North-south facing rows. The trellis system used is Vertical Shoot Positioning (VSP) and the crops thinned – by hand - throughout the growing season to ensure the berries reach full maturity.
Harvest method:	Hand-picking into small bins, before sunrise.
Oenology:	The bins of fruit were loaded into a tank press and whole bunch pressed to avoid extracting the natural phenolics the variety carries. The juice was enzyme settled before being racked into ferment in a stainless-steel tank and inoculated with 'Elegance' yeast. A cool ferment retained the subtle varietal characters and improves finesse and delicacy. The wine sits on fine lees in a tank for a few months before bottling.
Aroma:	Reminiscent of ripe pear, quince, sun-dried apricot and baked nectarine. A hint of something oily or creamy like almond oil.
Palate:	It's a lot about sensation. Creamy or oily. Mouth-coating. Concentrated and weighty. Apricot, pear and fig. A nuttiness. Invites you for another sip.