



Vineyard Premium Selection  
**Central Otago Pinot Gris 2007**

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### Viticulture

The 2007 Autumn was dry and warm allowing the ripening fruit to develop good varietal flavours. The fruit at harvest was impeccably clean with good maturity. The use of organic "compost tea" for fertilizing ensures we are actively pursuing natural methods for vine growth.

### Winemaking

Fruit bins are delivered from the vineyard to the winery. They are held overnight to take advantage of the natural overnight cooling. The whole bunches enter the de-stemmer / crusher that is adjusted to allow for 50% of the berries to be crushed to release the juice and the remaining 50% to remain whole. This is slowly tipped into the press and either straight pressed or kept overnight to cool the juice down and extract more flavors. The press program lasts almost 3 hours. The gentle increase in pressure, from a few turns, avoids green flavors and bitterness coming from the stems. We need to avoid allowing the stems to get broken at every press turn and with too hard pressing. The first juice (90% - free run and low pressure extracted) and the hard press (over 1.2 bar/mm<sup>2</sup>) are kept separated in the tank and blended afterwards. The hard press needs to be fined because it is more phenolic and oxidised. The juice cools down during the following 2 days to below 8°C This allows the lies to settle down naturally and to be able to rack only the clearest and purest juice. The juice is transferred into a fermentation tank, where it will warm up slowly and get inoculated with the yeasts. The temperature of the fermentation is strictly controlled to stay between 16-18°C. This releases the best quality aromas. This fermentation is slow (over 15 days) to insure the best quality. After this fermentation phase the wine is racked of the yeast lies, to keep all the fruitiness and floral character of the Pinot Gris. Some really fine lies are kept to give some fatness and great mouth feel to the wine. The wine will stay in full tanks and away from oxygen to retain the best aromas.

After a few weeks we need to add some bentonite (Calcic-Natrium argile) to get it protein stable. This is so the wine is clear in the bottle and without precipitation of proteins.

The wine will then be racked of bentonite and cold stabilised to reduce the acid level. After this process the wine will be filtered to ensure a microbial sterility and be ready for bottling, as no fining or correction has been necessary.

### Characteristics

A slightly blushed wine, the nose is nicely aromatic. Clean, delicate and attractive on the nose, showing fleshy peach and citrus notes. Dry in style with excellent mouth feel.

## Food Matching

A great wine to pair with food, especially good with ethnic / Asian influenced dishes.

Try some of these combinations:

- Potatoes baked with forest mushrooms, olive oil and Pinot Gris
- Char Sui and/or Hoison barbecued pork strips
- Spicy chorizo sausage, pear, goats cheese and rocket leaf salad
- Scallops baked on the shell with orange, chilli, lime and ginger flavours
- Dukkah fried crumbed squid with lemon and olive aioli
- Crisp lettuce hearts pocketed with minced pork and spicy peanut dressing
- For something different, but successful: enjoy the Pinot Gris with some freshly baked ginger spice cake accompanied with your favourite creamy blue cheese and honeycomb.



**Vineyard Designation:** 100% Single Vineyard

**Clones:** Pinot Gris Clone 101/14

**Harvest dates:** 15<sup>th</sup> April 2007

**Harvesting:** 100% hand harvested

**Harvested:** ~ 2.00 ton/hectare

**Harvest Composition: Brix:** 23.5

**Crushing:** 50% whole, 50% crushed

**Extraction:** 510 litres per tonne

**Time on Skins:** 24 hours total on skins

**Yeast:** Cote de Blanc

**Cooperage:** Nil

**Clarification:** No fining required

**Alcohol:** 13.0% by Vol.

**Total alcoholic Strength (%v/v):** 13.0

**Total Acid (g/L):** 6.3

**Residual Sugar (g/L):** 8

**pH:** 3.14

**Wine Making ~ Batch Number:** L0807

**Cellaring recommended:** 2007 – 2011    **Bottle Seal:** Screwcap