



## Central Otago Pinot Gris 2007

This wine is showing some definite flinty characteristics, quite typical of this region.

A nicely weighted wine, displaying good balance of sugar and acid, with a prominent pear, lime and stone fruit characters, with a definite dry finish.

A great wine to accompany with food. Serve with lightly spiced chicken salad or barbecued scallops and crayfish. 'This lively Pinot Gris drinks very well when accompanied with a crisp pear/apple, blue cheese, walnut and rocket salad, simply dressed with a good quality olive oil



### *Born of glacial ice and rock*

Some 400,000 years ago the Clutha River, laden with sediments from huge glaciers in the back country, deposited outwash gravels near Clyde. Subsequent extremes of climate, such as strong sand-laden winds that lashed Central Otago, blasted and sculpted these rocks to produce ventifacts (wind shaped and polished boulders).

Today the Drumsara Vineyard is sited on these ancient outwash gravels and the vines seek out the elements in the sediments carved from the land by these ancient glaciers and rivers. Over 400,000 years in the making now captured to the vessel for your 100% pure pleasure.

#### **Drumsara Pinot Gris 2007**

Drumsara's distinctive hand crafted Central Otago Pinot Gris displays characters of pear and stonefruit. It has a roundness and richness on the palate with a long finish. This wine is sealed with a screwcap to ensure optimum quality.

www.drumsara.com

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Produced and Bottled by:  
Drumsara Wines Ltd, Hillview Rd,  
Alexandra Central Otago, New Zealand

Contains approx 7.7 standard drinks.

Contains Preservative 220.

Fish & Milk products may have been used to purify this wine. Trace elements, natural tartrates and tannins may remain in accordance with traditional winemaking techniques.

Wine of New Zealand, Central Otago

13% Alc/vol

L0807

750ml

## Central Otago Pinot Gris 2007

**Vineyard Designation:** 100% Drumsara Vineyard

**Harvest Composition:** Brix: 25.1  
pH: 3.41

**Wine Making:** Batch Number: L0807

Fermentation: Long & slow

Cooperage: Nil

Clarification: Filtered

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

**Harvested:** ~ 2.20 ton/hectare

**Wine Composition:** Acid: 6.6 g/l

**Alcohol:** 13.0% by Vol.

**Yeast:** Cote de Blanc