



Anchorage Pinot Gris 2008

Vineyard:

A small parcel of young grapes was machine harvested from Anchorage's Flett Road Vineyard at optimum analytical ripeness with a focus on retaining natural acid structure, and then trucked to Torrent Bay Vintners' winery as quickly as possible to minimalise phenolics and colour. The single clone fruit was the first of the company's Pinot Gris to be harvested and displayed excellent fruit flavours and aromas.

Winemaking:

After de-stemming, but not crushing, the fruit was lightly bag pressed to assist in reducing phenolic compounds and put through a cool ferment with an aromatic yeast strain. Stop ferment was carried out to retain natural residual sugars. The wine was racked off gross lees and stirred regularly before being fined, stabilized and filtered.

Tasting Notes:

A dry, fruit driven style, especially suitable to have with food, the wine has a slight onion skin colour and an aromatic nose with kosui nashi pear and stone fruit aromas leading to second tier undertones of spice and honey. A touch of spice leads into a honeyed fruit-driven palate with generous mouth-feel and a soft smooth finish.

Technical Analysis

Winemaker	Justin Papesch
Grape Variety	Pinot Gris
Harvest Date	27th March 2008
Bottling Date	13th June 2008
Alcohol	12.6% Vol
Total Acidity	6.3 g/L
pH	3.4
Residual Sugar	2.2 g/L



Wine that captures the land and the sea...

www.anchoragewines.co.nz