



# ANCHORAGE

## Pinot Gris 2010

### Wine Makers Notes

After harvest the fruit was de-stemmed and lightly crushed before being bag pressed with press cuts. Both free-run and light bag pressings were used for the final batch. The juice was fermented at warm temperatures with a French yeast strain used to promote flavours and textural components. After a stop ferment, the gross lees were worked for a short period and the wine then blended for complexity. Natural stabilisation occurred after which the wine underwent cross-flow filtration. No fining agents were used.

### Vineyard

Grapes from two complementary vineyards have been used to create the 2010 Pinot Gris. Both Anchorage's Flett Road and Lodder Lane vineyards are planted with Clones 7A and Sel Ovaile with 2m between vines in the latter and 1.8m at Flett Road.

Brilliant weather and early flowering brought out the best in the 2010 Pinot Gris, producing good bunch weights (160g at Flett Rd and 215g at Lodder Lane) along with classic aromatics. All on 2 canes VSP, the forth harvest from Flett Road with its clay sub soils produced superb fruit concentrations while the fertile loamy soils of Lodder Lane delivered concentrated aromatics in its fourth vintage.

### Technical Details

Alcohol	12.5%
Residual Sugar	12.5 g/L
pH	3.4
Total Acidity	5.8 g/L

### Tasting Notes

The colour of pale onion flesh the 2010 Pinot Gris offers up a first note of pears with white peaches and nectarine leading into a confectionery and royal gala apple nose, with underlying hints of honeydew melon and a lingering honey-comb finish. Medium sweetness, this is a very approachable style.

### History

Anchorage Wines founding family, the Drummonds hold firm to their belief that the rich fertile soils surrounding the Motueka township, coupled with balmy sea breezes and some of New Zealand's consistently highest sunshine readings are the ideal climate in which to craft their aromatic wines. Grapes from their vineyards in the nearby Moutere add a further dimension to their range of classic aromatic varieties.

The first of the vines were planted in the spring of 2000 in rich river loam beside the mouth of the Motueka River. Vibrant, fertile river flats with loamy, sandy soils ensure vigorous growth with careful vineyard management in the Motueka and Riwaka vineyards while the heavier but no less fertile soils in the Moutere are coupled with incredibly hot temperatures, combine to produce a mouth-filling array of aromas and flavours in the resultant wines.