



ANCHORAGE

FAMILY ESTATE

2011 PINOT GRIS

Wine Makers Notes

Harvested from the Flett Road vineyard in late March, the grapes were trucked to the winery in the early hours of the morning to keep them cold. Processed upon arrival, de-stemmed and lightly crushed, the grapes were then bag pressed and the juice settled in cold stainless steel tanks. After being carefully racked, the clear juice was fermented at cool temperatures aided by an aromatic yeast strain and monitored daily to catch the natural residual sugars at the appropriate time to produce a balanced wine. As this was achieved the wine was again racked of ferment lees and left to settle and mature before naturally stabilising. Crossflow filtration was performed prior to bottling. No fining agents were used.

Vineyard

Grapes from a single vineyard have been used to create the 2011 Pinot Gris. Anchorage's Flett Road vineyard is planted with Clones 7A and 2/16.

Brilliant weather and early flowering brought out the best in the 2011 Pinot Gris, producing classic aromatics. All on 2 cane VSP, the fifth harvest from Flett Road with its clay sub soils produced superb fruit concentrations.

Technical Details

Alcohol	13%
Residual Sugar	11.6 g/L
pH	3.4
Total Acidity	6.7 g/L

Tasting Notes

Aroma: Ripe gala apples and white peaches with a hint of passionfruit are soon followed by candied papaya and lychee.

Taste: Tinge of fresh passionfruit is present along with honey. With a pleasant mouth-feel, ample and oily and a finish showing sweet papaya in an off-dry 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.