



ANCHORAGE

Winemakers Release Pinot Gris 2010

Wine Makers Notes

After harvest the handpicked fruit was bunched pressed with no press cuts. Both free-run and 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 wine was racked and the secondary lees were worked for a long period. Natural stabilisation occurred after which the wine underwent cross-flow filtration. No fining agents were used.

Vineyard

These Pinot Gris grapes have been sourced from the Waimea plains, off fertile soils.

Vine set up is in a scott henry format, two cane, fore work existed of shoot and bunch thinning which gave great ripeness, analytical balance, flavour and clone harmony.

Technical Details

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| Alcohol | 13.5% |
| Residual Sugar | 5.5 g/L |
| pH | 3.33 |
| Total Acidity | 5.4 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 royal gala apple nose with underlying hints of melon and a lingering honeycomb palate finishing with a slightly oily texture. Off-dry, 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.