

# ANCHORAGE

## FAMILY ESTATE



### 2012 Pinot Gris

#### Wine Makers Notes

To minimise phenolics and reduce skin contact with the juice, the fruit was immediately trucked to the winery and processed upon arrival. De-stemmed, lightly crushed and gently bag pressed.

Our winemakers performed juice fining and fermented with negligible solids at slightly warmer temperatures, to enhance fruit characters.

Daily ferment checks and tasting allowed winemakers to stop the ferment at the ideal time for natural residual sugar balance. Once racked of gross lees the wine spent some time on secondary lees with occasional stirring for mouthfeel.

No fining agents were used.

#### Vineyard

A blend of grapes from two vineyards were chosen for their different characters. The Flett Road Pinot Gris is grown on Moutere clay, while the Bridge Block Pinot Gris comes from sandy riverbed soils at the mouth of the Motueka River. Both vineyards have 2 cane VSP format, shortened for crop management.

#### Technical Details

Alcohol	12.5%
Residual Sugar	11.4 g/L
pH	3.35
Total Acidity	6.9 g/L

#### Tasting Notes

Bright, very pale straw colour with some lemon-green hues. This gentle and harmonious Pinot Gris has a subtle richness.

Fresh aromas of mineral-infused pears and stonefruits are evenly expressed with liveliness and some depth. Off-dry to taste, light flavours of pears and white stonefruits are supported by good underlying acidity.

This is gentle and soft, resulting in an attractively harmonious mouthfeel. The wine is restrained, and quite elegantly proportioned, but possesses a building richness, and finishes with subtle pear-like flavours.

#### 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.

