



## *Pinot Gris 2013*

Apricot and peach paired with notes of quince best describes our Pinot Gris. On the palate the stone fruit characters and subtle sweetness are balanced with ripe acidity and notes of hazelnut.

### Winemaking

Fast but gentle processing helped to retain the fruit characteristics, this was followed by 2 days of cold settling to clarify the juice.

Selected yeast strains were used to enable a controlled ferment at temperatures below 14°. The fermentation was stopped at its current residual sugar level by lowering the temperature of the wine to 1°. This paired with the contact of fine lees has helped to develop a soft and long mouth-feel, as well as preserving the initial fruit flavours.

### Growing Conditions

Summer 2013 was an excellent summer, although slightly dry in mid-January. Very hot temperatures saw great flowering with very little disease in the vineyards. The fine hot weather continued until mid March when we experienced some rain, which slowed the ripening process, allowing the cooler nights to intensify the aromatic flavours of the grapes.

Harvest Date: 25 March 2013  
Bottling Date: 6 August 2013  
Cases Produced: 1100  
Winemaker: Stefan Heinrich

Technical Details: 12% Alc  
9.9 g/L RS  
7.3 g/L TA

Try this wine at our tasting room,  
202 Umukuri Road, Brooklyn, Motueka.

[www.anchoragewines.co.nz](http://www.anchoragewines.co.nz)

