



## *Pinot Gris 2014*

The use of different ferment temperatures allowed for a nicely balanced wine. Peach, apricot and aromatic pears are the leading flavours, lifted by subtle hazelnut notes and quince.

### Winemaking

Predominately fruit from our clay based Flett Road vineyard in the Moutere was used in the 2014 Pinot Gris. During pressing the juice was split into fractions, with lightly pressed juice fermented separately from the rest. Left on fine lees for several months allowed the wine to develop clean fruit characters with a soft texture.

### Growing Conditions

2014 vintage started with a phenomenal growing season that saw the right amount of sunshine and perfectly timed rain with lovely temperatures, right up until the time of ripening. The great weather allowed us to start picking 10 days ahead of the previous vintage.

Then came cold rain, which led to six days without any harvesting. The slightly cooler temperatures had resulted in keeping the grapes clean from disease but had resulted in lower sugar levels, keeping the alcohol levels in check.

With more heavy rain forecasted the normally consistent pace of picking rapidly changed to beat the rain and finish this exciting season just before Easter.

Harvest Date: 14 March 2014  
Bottling Date: 5 September 2014  
Cases Produced: 528  
Winemaker: Stefan Heinrich

Technical Details: Alc 13%  
RS 5.4 g/L  
TA 6.2 g/L  
pH 3.47

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

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

