

ANCHORAGE

Family Estate

WINE: Pinot Gris 2016

REGION: Nelson

STYLE: Dry

WINEMAKING: After receiving the machine harvested grapes at the winery, the juice has been split in fractions as it ran off the press, that way the slightly more phenolic hard pressings could be fined whilst leaving the elegant and cleaner free-run juice untouched. A selected yeast strain has been used to ferment both fractions separately at moderate to cool temperatures, so both, elegant floral aromas and complex nutty flavours could develop. After stopping the ferments at the desired residual sweetness levels they got racked of their heavy lees and left on the fine suspended lees for several months adding complexity and depth.

APPEARANCE: Bright rather pale straw yellow, with light green hues on the rim

FIRST IMPRESSIONS: The nose shows an enticing array of different flavours led by Apricot, Pear and Quince with some hints of floral notes like orange blossom.

PALATE: Warm subtle stonefruit flavours with hints of citrus help keep this Pinot Gris soft textured with mouth-watering complexity, without being sweet and too overpowered by light honey notes.

ACCOMPANIMENTS: A Pinot Gris that lends itself as a wine in company of friends and family on its own or with lighter meats like veal and pork and potato dishes.

TECHNICAL NOTES:

Harvest date: 5th April 2016

Winemaker: Stefan Heinrich

Alcohol: 13.0 %

Residual sugar: 5.2 g/L

Acidity: 7.0 g/L