

DUSKY SOUNDS

PINOT GRIS

WAIPARA VALLEY, NEW ZEALAND
2012

Dusky Sound is a unique and magical place, teeming with bird life, its geography, steep sided mountains and deep water give Dusky Sound a mystical quality quite unlike anywhere else in the world. When Captain Cook explored the region he was so taken with the wealth of bird life that he made clearings in the bush and an observatory so he could marvel at these remarkable creatures more closely. The names he gave to parts of the fiord give rise to his love affair with the birds - Shag River, Parrot Isles and Woodhaven Coves to name just a few.

TASTING NOTE

COLOUR: Straw yellow.

NOSE & PALATE Ripe pear and soft peach aromas with a touch of spice. The palate is delicate but full of flavour.

COMMENTS: A dry Pinot Gris with delightful stone fruit flavours and perfectly balanced acidity.

VINEYARD REGION: Sourced from the Waipara Valley. Gravely loams over alluvial subsoil, free draining soils.

VINTAGE CONDITIONS: A cool summer delayed the ripening much later than normal, which helped to retain the acidity and allowed the aromatics to develop fully. Warm stable weather arrived in Autumn and allowed the fruit to finish ripening and to be harvested in great condition.

WINEMAKING: Once harvested the grapes were transported to the winery, gently pressed and settled in tank. The warm fermentation was started with selected yeast strains. After the completion of ferment the wine was left to mature on full lees for up to three months to enhance mouth feel and structure. After blending the wine was fined using natural methods and prepared for bottling. 100% stainless steel fermentation and maturation.

SERVE : Alc Vol: 13.0% Residual Sugar: 3.5g/L
Acidity (TA): 6 pH: 3.46

Serve chilled matched with slow cooked Pork with apple.
Drink Now—2015.

