



## Pinot Gris 2006

### Harvest

The 2006 vintage was unusual in that the season was shorter than expected due to a hot summer. Spring started off normally - nothing too dramatic - and importantly it didn't rain much during flowering so fruit set was at normal levels. The summer started early though, with some very hot days in December. The rest of the summer continued in that vein with very little rain leading to drought conditions here on the Plains and resulting in our earliest ever vintage with harvest starting 2-3 weeks ahead of the norm. Due to good crop levels and a warm season, this year's fruit has excellent concentration and flavours.

This year we have decided to take advantage of our new plantings of Pinot Gris and are releasing a Pinot Gris to add to our popular Spinyback range. The grapes for the Spinyback Pinot Gris were grown in three vineyards in the Nelson region, and were harvested at physiological ripeness from April onwards, typically with a range of sugar levels in the order of 21-23°bc Brix.

### Winemaking

On arrival at the winery, the hand-harvested grapes were whole bunch pressed. After cold settling the clear juice was inoculated with a yeast strain specially selected to enhance body and texture in the wine. A long cool fermentation in stainless steel followed - with temperatures ranging from 13°a1- 15°a1C - to favour fruit expression and maintain the integrity of the variety. After fermentation, the wine was racked off its gross lees, minimally fined with C-fine for polishing, then stabilised and carefully filtered. Bottling was done in one batch in early July 2006.

### Technical Data

Alcohol:	13.3%	pH:	3.61
Residual Sugar:	7.1 g/L	Titrateable acidity:	6.45 g/L

### Tasting Notes

Classic varietal aromas of pears and quince combine with notes of lime and spice in this immensely drinkable Nelson Pinot Gris - while the palate is lingering and softly textured, with balanced residual sugar and clean acidity. A great wine for all occasions - enjoy with food or by itself.

