



## **Spinyback 2007 Pinot Gris**

### **Harvest**

This season started off with a cold Spring with low levels of fruit set and Summer was a late starter with cool windy weather around Christmas and New Year. By February we were in Summer proper with lots of hot and sunny days, and almost no rain leading to very dry conditions in the vineyards. Autumn continued very much in this vein with a glorious Indian Summer and our first fruit was harvested in late March. Due to lower crop levels and a late but warm season, this year's fruit has excellent concentration and flavours.

Grapes for the Spinyback 2007 Pinot Gris were sourced from a number of different sites on the stony free-draining soils of the Waimea Plains, with the majority coming from our new plantation on the Hunter block. The grapes were harvested on the 11<sup>th</sup> and 12<sup>th</sup> of April with sugar levels averaging 24°Brix

### **Winemaking**

The grapes were harvested and destemmed at the winery without any further crushing, then gently pressed to minimize unattractive phenolics. After pressing the juice was cold-settled to achieve low solids prior to ferment. The clarified juice was inoculated with an Alsatian yeast to provide good aromatic definition. Long cool fermentations in stainless steel ensured fruit driven flavours were preserved and varietal characteristics enhanced. After fermentation in mid June, the wine was racked off its gross lees. Prior to bottling the wine was minimally fined, then stabilised and carefully crossflow filtered.

### **Technical data**

Alcohol:	14.52%
Residual sugar:	5.0 g/L
pH:	3.52
Titrateable acidity:	6.75 g/L

### **Tasting Notes**

Classic varietal aromas of pears and quince combine with hints of lemon pie 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.