



## Spinyback 2008 Pinot Gris

### Harvest

The 2007/8 growing season was notable for its extremes. Spring was warm but the vineyards did get a nip of frost in - most unusual for us here on the Plains. Luckily none of our vineyards were hit too seriously, and even better the weather around flowering time was excellent ensuring good fruit-set. Summer brought drought conditions, leading to our second-earliest vintage start - on March 17. From the very end of March a series of three rains complicated harvest for some, but by this stage 90% of Waimea Estates' crop was safely in the winery.

The grapes for the Spinyback Pinot Gris were grown on the stony free-draining soils of the Waimea Plains. They were harvested at physiological ripeness from end of March onwards, with a range of sugar levels between 21-24°Brix.

### Winemaking

The grapes were destemmed at the winery without any crushing, then gently pressed to minimise 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. To increase mouth-feel and texture, the wine was lees-stirred weekly from mid May until mid July, when the wine was then racked off its gross lees. The wine was then minimally fined, stabilised and carefully crossflow filtered before bottling in mid September.

### Technical data

Alcohol:	14.5%
Residual sugar:	5.7 g/L
pH:	3.64
Titrateable acidity:	6.45 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.