

BRUNTON ROAD

Pinot Gris 2008

Wine of Gisborne | New Zealand

VARIETY

Pinot Gris
Clone Barrie

GRAPEGROWER

The Searle Family at Brunton Road Estate

LOCALITY

Patutahi District, Gisborne, New Zealand

SPECIFICATIONS

Alcohol	13.5%
Residual Sugar	4g/L
pH	3.42
Titrateable Acidity	6.15g/L

VITICULTURE

Climate: 2008 was a challenging vintage. With late season inclement weather, careful selective handpicking was required to ensure only the fruit with optimum ripeness was used to make this wine.

Soils: Waihirere Heavy Silt Loam

Vine Management: Vertical shoot positioned vines, were bunch thinned and leaf plucked to ensure an open canopy and balanced crop load.

Harvest Date: 14 March 2008

TASTING NOTES

Colour/Appearance: Mid straw

Nose: A delightful bouquet showing fresh flavours of well-ripened lemon, spice and pear.

Palate: Cool tank fermentation with extended lees contact gives weight, texture and a long balanced finish.

Serve: Lightly chilled

Food Matching: Delicious with pork, chicken and fish dishes, plus try it with a caramelized pear, walnut and blue cheese salad.

Cellaring: Drinking well now but will reward with careful cellaring for up to 2 years.

WINEMAKING

The fruit was machine harvested in the cool of the morning and put directly to press to retain fruit character and minimise phenolic extraction. The fruit was gently pressed and the free run and pressings were fined separately. After settling, the clear juice plus some light fluffy lees was racked to tank for a cool fermentation. The wine was inoculated with a selected yeast strain to retain the fruit's aromatics. Post ferment the tank was lees stirred to enhance texture. The wine was gently fined, cold stabilised and filtered before being bottled.

BRUNTON ROAD ESTATE

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