

ATA RANGI  
· MARTINBOROUGH ·

LISMORE®  
*Pinot Gris*

2021

WINE OF NEW ZEALAND

A fuller style of Pinot Gris originally influenced by the style of wines from Alsace but developed over the years into our own, uniquely Martinborough style.

Fruits and baking spices are the focus of this very aromatic wine. Aromas of apple strudel with flaky pastry and poached pear, with a notes of hard cheese rind meld together. Succulent fresh acidity keeps this generous, complex wine flowing right to the back palate.

From vines now over 24 years of age, the depth and complexity of flavour make it one of our favourite and versatile wine matching choices, from antipasto platters to dishes with heady spice and/or challenging flavours. Fermented in neutral barrels for extra texture, this Pinot Gris will benefit from bottle age.

<b>Harvest Date</b>	14-20 March	<b>Wine Analysis</b>	Alc 14.5% TA 5.0 pH 3.47 Residual Sugar 4.1 g/l Alc 14.5%
<b>Vineyard</b>	Lismore, Walnut Ridge	<b>Winemaking</b>	Fruit hand-picked and whole bunch pressed. Juice taken to large format barrels with minimal settling. Spontaneous native yeast fermentation and then ageing on lees for 6 months. No malolactic fermentation.
<b>Harvest Analysis</b>	Brix 23.4 - 24.4 pH 3.20 -3.35 TA 6.2 -6.5		
<b>Bottling Date</b>	October 2021		
<b>Cellaring Potential</b>	Now to 2030		