

ATA RANGI · MARTINBOROUGH ·

LISMORE *Pinot Gris*

2018

A classic Pinot Gris originally influenced by the style of wines from Alsace but developed over the years into our own, uniquely Martinborough style. The vines from which this wine was produced are now 23 years old. With roots that have driven metres deep into the gravels, they consistently deliver fruit with heightened texture and flavour.

The up-front aromas evoke peach, grapefruit, Granny Smith apples and notes of hazelnuts.

Flavours of fresh apricot blend with more savoury - salty notes on the palate, that offers creamy entry, nicely balanced with acidity to give freshness and a long finish. With just a few grams of residual sugar, Pinot Gris is a delicious stand-alone aperitif. It is also one of our favourite food and wine matching choices, especially for anything with heady spice and/or challenging flavours. This textural style, fermented in neutral barrels will benefit from bottle age.

Harvest Date	15 -26 April	Wine Analysis	Alc 13.5% TA 5.8 pH 3.30 Residual Sugar 4.6 g/l
Vineyard	Lismore, Ata Rangi, Walnut Ridge, Stonecutter		
Harvest Analyses	Brix 22 – 23.0 pH 3.10 -3.25 TA 6.2 -6.9	Winemaking	Fruit hand-picked and whole bunch pressed. Juice cold settled. A combination of ferments in small stainless tanks and 500 litre oak puncheons; in both cases left on lees for several months. Native yeast. No malolactic fermentation.
Bottling Date	September 2018		
Cellaring Potential	Now to 2019		

