

ATA RANGI
· MARTINBOROUGH ·

LISMORE
Pinot Gris

2019

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

Classic aromas of pear and walnut lead into citrus, apple and spicy notes on the nose. The palate is smooth and supple with flavours of apple, sultanas and cinnamon reminiscent of a still warm Baklava dessert. The richness of flavours is balanced by long, savoury finish.

The deep and complexity of flavour make it 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 March – 4 April	Wine Analysis	Alc 14.0% TA 5.6 pH 3.40 Residual Sugar 3.5 g/l
Vineyard	Lismore, Walnut Ridge, Hamden		
Harvest Analyses	Brix 23 – 23.6 pH 3.20 -3.35 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 2019		
Cellaring Potential	Now to 2027		

