



MOUNT RILEY PINOT GRIS 2010

WINEMAKERS NOTES:

The grapes for this wine were grown in three of Mount Riley's premium vineyards in the heart of the Wairau Valley. Marlborough's wide diurnal temperature range together with a cool but dry summer led to perfect ripening conditions and resulted in fruit with excellent aromatics, intense flavour and great retention of natural acidity.

Grapes were crushed and de-stemmed prior to pressing and about 95% of the juice was fermented in temperature controlled stainless steel tanks to preserve aromatics. The balance was fermented in seasoned oak barrels by indigenous yeasts, to add extra complexity and texture to the blend. The wine then spent 4 months on lees to build palate weight.

TASTING NOTES:

- Colour* Pale straw.
- Bouquet* Poached pear, quince and apple crumble aromas are supported by perfumed floral, spice & honeysuckle characters.
- Palate* The wine is just off-dry with ripe fruit flavours and rich texture. A complex and elegant wine.
- Drink* Drinking well now, this wine can be enjoyed until late 2013. Great with white meat, veal, Asian food, and cheeses and dried fruits for dessert.

OTHER INFORMATION

Origin: Marlborough, NZ
Alcohol: 14%; RS: 7.6g/l
Bottle Barcode: 9419663020064
Availability: Widely available in NZ & Australia.

