



MOUNT RILEY PINOT GRIS 2014

WINEMAKERS NOTES:

The grapes for this wine were grown in the Wairau and Awatere Valley's of Marlborough. A perfect growing season led to generous crops which were judiciously thinned in order to make a wine of concentration and power. Cooler late season temperatures slowed ripening allowing full flavor development and retention of bright natural acidity.

We harvested the fruit at night in cool temperatures to preserve the wonderful flavours and aromatics. The grapes were gently pressed and the juice settled prior to fermentation. 10% was fermented in barrel to accentuate texture and complexity in the wine. The remainder was fermented in stainless steel tanks at cool temperatures to retain the bright, varietal aromatics.

TASTING NOTES:

<i>Colour</i>	Pale straw.
<i>Bouquet</i>	Bright florals and ripe fruits are complemented with spice and stone fruit notes.
<i>Palate</i>	The wine is just off-dry with ripe fruit flavours, rich texture and balanced acidity.
<i>Drink</i>	Drinking well now, this wine can be enjoyed until late 2017. Great with white meat, veal, Asian food, and cheeses and dried fruits for dessert.

OTHER INFORMATION

Origin: Marlborough, NZ
Alcohol: 13.5%; RS: 8g/l
Bottle Barcode: 9419663020064
Availability: Widely available in NZ & overseas.

