



THE ELDER PINOT GRIS 2010

TASTING NOTES

The Elder Pinot Gris is rich and harmonious with aromas of ripe peach, beeswax and spice flavours, Made in the Alsatian style, where texture is the key element, this wine shows mouth-filling richness and smoothness on the palate that is well balanced by its phenolic weight and ripeness. A small amount of residual sugar (4.0g/L) balances the lovely textural elements of this wine. This Pinot Gris will be best enjoyed in its youth but will further develop over the next 5+ years.

VINEYARD

The vineyard is located on an elevated river terrace at the southern end of the Te Muna Valley, at the confluence of the Ruakoapatuna and Huangarua Rivers. The site is largely frost free but Spring winds are a challenge. The grapes are grown in the most sustainable manner possible with minimal use of irrigation.

VINIFICATION

The fruit was carefully hand harvested and sorted before entering the winery gate. We gently whole bunch pressed the grapes and left the juice to settle for 12 hours. The juice was then racked to 60% old French barrels and 40% stainless steel tanks for fermentation. The oak component underwent natural yeast fermentation to provide textural elements whilst the stainless steel portion was cool fermented with selected yeast to give finesse and aromatic intensity. The two portions were blended together after 12 months and bottled. A slightly higher amount of residual sugar (4.0g/L) was left to enhance complexity, length and texture and to keep the alcohol levels in balance.

THE SEASON

2010 was a very nervous year for grapegrowers in Martinborough. The season started off auspiciously with six cold frosty nights in a row. Spring was cool and very windy. We entered summer at least two weeks behind average and with January being grey, cloudy and wet things weren't looking flash. Thankfully a brilliant warm sunny March and April followed and the grapes were able to be harvested in optimum condition.

REGION

Martinborough

OAK MATURATION

60% in old French Oak barriques for 12 months

VINEYARD BLOCK

Hanson Vineyard

CLONE

Lincoln Berrysmith

HARVEST DATE

2nd May 2010

HARVEST ANALYSIS

23.3 Brix 3.43pH 6.55 g/L TA

BOTTLING DATE

15th March 2011

WINE ANALYSIS

3.45pH 6.55g/L TA 13.5% Alc 4.0g/L RS

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