



## THE ELDER PINOT GRIS 2013



<b>REGION</b>	<b>Martinborough</b>
<b>WINEMAKER</b>	<b>Paul Mason</b>
<b>VINEYARD NAME</b>	<b>Hanson Vineyard</b>
<b>CLONES</b>	<b>100% Lincoln Berrysmith</b>
<b>HARVEST DATE</b>	<b>15<sup>th</sup> April 2013</b>
<b>HARVEST ANALYSIS</b>	<b>pH: 3.42 - TA: 6.75 - Brix: 24.1</b>
<b>OAK MATURATION</b>	<b>Fermented and aged on lees in old French oak barriques for nine months.</b>
<b>WINE ANALYSIS</b>	<b>pH: 3.48    TA: 5.70, Alc: 14.2%,    RS: 3.0 g/L</b>
<b>BOTTLING DATE</b>	<b>19<sup>th</sup> March 2014</b>

### **TASTING NOTES**

The 2013 Pinot Gris is rich and harmonious with aromas of ripe stone fruit and spice on the nose. Made in the Alsatian style, where texture is the key element, this wine shows lovely depth of flavour on the palate yet remains elegant and well balanced. A small amount of residual sugar (3.0g/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.

### **THE SEASON**

The 2013 vintage will go down as one of the great years for winegrowers in Martinborough. Throughout summer we had seemingly endless warm sunny weather which was reflected in the weather statistics showing that 2013, whilst not our hottest year, was one of our sunniest summers on record. Long stretches of warm, sunny days were interspersed every four weeks or so with just enough rainfall to keep the vines in optimum condition. The glorious weather carried on right through till autumn, which meant April was a happy month for both pickers and winemakers.

### **THE CELLAR**

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 overnight. The juice was then racked to old French oak barriques where it was fermented using selected yeast to give finesse and aromatic intensity. The wine was aged for nine months on full yeast lees in barrel. This has given the wine depth and richness on the palate. We decided to leave a small amount of residual sugar (3.0g/L) to enhance texture and mouth feel whilst creating a balanced and elegant Pinot Gris.

### **THE VINEYARD**

The vineyard is located on an elevated river terrace at the southern end of the Te Muna Valley, at the confluence of the Ruakokopatuna and Huangarua Rivers. The grapes are grown following organic principles in the most sustainable manner possible, with minimal use of irrigation.

*Wine from Martinborough, New Zealand*

950 White Rock Rd, RD 2, Martinborough 5782, New Zealand  
[www.theelderpinot.co.nz](http://www.theelderpinot.co.nz)