



MATAWHERO

Single Vineyard Gisborne Pinot Gris 2018



Category:	WINE		
Style:	WHITE WINE		
Variety:	PINOT GRIS		
Region:	GISBORNE		
Vintage:	2018		
Volume:	750ml		
Vineyard:	The vineyard source for these grapes is from the Briant vineyard which is situated between Patutahi and Manutuke, across the Waipaoa River from Matawhero. Silt deposits over a clay base provide ideal growing conditions for Pinot Gris. This wine is produced from the new ENTAV-INRA clone 457, which has small bunches and berries which intensify the wine. The small crop load means the vines easily ripen the fruit.		
Vinification:	Gisborne enjoyed another good Summer in 2016 which maximised the intensity of flavour and aromas in Pinot Gris. Once at optimal ripeness, the grapes for this wine were harvested in the cool of the morning and quickly transported to the winery for speedy processing. After gentle pressing, the juice was kept cool and clarified slightly. Fermentation was carried out using cool temperatures as well, with a yeast perfectly suited to expressing the best characters of Pinot Gris.		
Appearance:	Pale straw with a hint of gold.		
Bouquet:	Fragrant wine with jasmine, almond and pear notes.		
Palate:	Full-bodied wine with spice, pear, fig and honeysuckle favours. The wine is soft, voluptuous and very drinkable. *Vegan Friendly		
Food Match:	CHICKEN/SEAFOOD		
Technical Analysis:			
pH:	3.60	Residual Sugar:	1.0 g/L
Packaging:	1 x 750ml	Titrateable Acidity:	5.24 g/L
Hancocks Product:	14497		