

NEVIS BLUFF

Noble Pinot Gris 375ml 2015



Category:	WINE
Style:	SWEET DESSERT
Region:	CENTRAL OTAGO
Vintage:	2015
Volume:	375ml
Vineyard:	LAttitude Vineyard, Cromwell Basin. The fruit for this wine was allowed to develop the noble rot - Botrytis cinerea, and to hang on a selected portion of the Pinot Gris vines in the vineyard. Harvesting was done by hand where grapes were selected on a bunch by bunch basis, approximately six weeks later than the original estate selection.
Vinification:	The grapes were laid out on racks under cover in a low humidity area where they rested for five weeks before being hand destemmed, gently pressed and steeped for three days. After cold settling they were transferred to older white barrels to ferment. The wine was stopped when we felt we had the appropriate balance then kept in barrel for a further six months for maturation before being racked, clarified and bottled.
Bouquet:	This dessert style of Pinot Gris has intense floral and citrus aromatics. character
Palate:	Good density and texture. A rich, concentrated, yet beautifully balanced wine showing great depth and character.

Technical Analysis:

Alcohol:	9.00%	pH:	3.60
Residual Sugar:	165g/L	Packaging:	12 x 375ml
Titrateable Acidity:	5.9g/L	Hancocks Product:	18675