

ATA RANGI
· MARTINBOROUGH ·

LISMORE
Pinot Gris

2013

This year's Pinot Gris has expressive fruit characters of pear, white nectarine and just a touch of fresh lemon. There's also a more savoury underlay of flavours and aromas – think nutty, creamy, pistachio-nougat and a hint of fennel seed. The palate has weight, yet is fine and silky-textured with the lovely ripe pear-juice, pear-drop character and the long, lingering finish making this a very moreish offering. With just 8g/l residual sugar, it is a delicious stand-alone aperitif, and also perfect with Thai and other Asian influenced food. Our hard-working friends Ro & Lyle Griffiths own and meticulously manage the beautiful Lismore Vineyard nearby, and are totally committed to delivering the finest fruit possible, year after year.

Harvest Date	3 to 15 April	Wine Analysis	Alc 13.5%
			TA 5.6
Vineyard	Lismore		pH 3.4
			Residual Sugar 8 g/l
Harvest Analyses	Brix 22 - 24	Winemaking	
	pH 3.4		Fruit hand-picked and whole bunch pressed.
	TA 6.0		Juice cold settled. Inoculated and fermented in
Bottling Date	August 2013		a combination of stainless and 500 litre oak
			puncheons - in both cases left on lees for
Cellaring Potential	Now to 2017		several months. No malo-lactic fermentation.

