

ATA RANGI  
· MARTINBOROUGH ·

LISMORE  
*Pinot Gris*

2015

A very classic Pinot Gris originally influenced by the style of wines from Alsace but developed over the years into our own, uniquely Martinborough style. The vines are now over 20 years old, with roots driven deep through the gravels giving us fruit of real concentration and weight.

Enticing floral aromas mingle with flavours that run the gamut from dried pear and nectarine to more exotic, lifted notes of poached quince, spicy cinnamon and a hint of pink grapefruit.

The palate is rich and full, with a nicely balanced acidity and a long, mealy, textural finish. With just 5g/l residual sugar, it is a delicious stand-alone aperitif, and also perfect with Thai and other Asian influenced food. Pinot Gris is one of our favourite food and wine matching choices, especially for anything with heady spice and/or challenging flavours.

<b>Harvest Date</b>	1 April -17 April	<b>Wine Analysis</b>	Alc 14% TA 5.1 pH 3.45 Residual Sugar 5 g/l
<b>Vineyard</b>	Lismore, Ata Rangi		
<b>Harvest Analyses</b>	Brix 23 - 24.5 pH 3.2 TA 5.9	<b>Winemaking</b>	Fruit hand-picked and whole bunch pressed. Juice cold settled. A combination of inoculated and natural ferments in small stainless and 500 litre oak puncheons - in both cases left on lees for several months. No malo-lactic fermentation.
<b>Bottling Date</b>	August 2015		
<b>Cellaring Potential</b>	Now to 2018		

