

ATA RANGI
· MARTINBOROUGH ·

LISMORE
Pinot Gris

2008

The 2008 season has delivered a very pure fruit expression of Pinot Gris - fresh pear with soft floral aromas of jasmine, lemongrass and hints of toasted almond.

The texture is full and fine, more elegant and restrained than earlier vintages.

Balanced with 9g/l residual sugar, it is gorgeous with Thai and other Asian influenced food, or simply enjoy as an aperitif.

Pinot gris from the Lismore block always achieves optimum flavours later in the season. As a result, we pick relatively late to achieve a wine closer to the richer style of pinot gris made famous in the Alsace region of France, rather than the leaner, generally bone-dry 'pinot grigio' version, popular in the north of Italy.

Harvest Date	<i>11 – 22 April 08</i>	Wine Analysis	<i>Alc 13%</i> <i>TA 5.0</i> <i>pH 3.35</i> <i>Residual Sugar 9 g/l</i>
Vineyard	<i>Lismore, Haythornthwaite, Walnut Ridge</i>	Winemaking	<i>Fruit hand-picked and whole bunch pressed in Willmes membrane press. Juice cold settled. Inoculated and fermented in controlled temperature storage at 12-18° C. 20 % fermented in 3 year old barrels. No malo-lactic fermentation.</i>
Harvest Analyses	<i>Brix 23.5 – 24.5</i> <i>pH 3.45</i> <i>TA 5.0 – 6.2</i>		
Bottling Date	<i>August 2008</i>		
Cellaring Potential	<i>Now to 2011</i>		

