

ATA RANGI  
· MARTINBOROUGH ·

LISMORE  
*Pinot Gris*

2009

The long finale to a wonderful season has delivered a very pure fruit expression of Pinot Gris – bronze skinned pear, figs and poached quince, with floral aromas of jasmine and a hint of baked custard. The wine is rich, but remains finely structured and beautifully balanced. With 11g/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.

<b>Harvest Date</b>	<i>5 to 17 April</i>	<b>Wine Analysis</b>	<i>Alc 14%</i> <i>TA 6.2</i> <i>pH 3.26</i> <i>Residual Sugar 11 g/l</i>
<b>Vineyard</b>	<i>Lismore, Haythornthwaite, Walnut Ridge</i>		
<b>Harvest Analyses</b>	<i>Brix 24.5 – 25.5</i> <i>pH 3.3 – 3.4</i> <i>TA 6 - 7</i>	<b>Winemaking</b>	<i>Fruit hand-picked and whole bunch pressed in Willmes membrane press. Juice cold settled. Inoculated and fermented in controlled temperature storage at 14-18° C. 20 % fermented in 3 year old barrels. No malo-lactic fermentation.</i>
<b>Bottling Date</b>	<i>August 2009</i>		
<b>Cellaring Potential</b>	<i>Now to 2015</i>		

