

ATA RANGI  
· MARTINBOROUGH ·

LISMORE  
*Pinot Gris*

2010

Pinot Gris 2010 is a tighter, finer, more elegant style than the 2009, with very pronounced aromatics; think of ripe pears, sherbet and fresh nougat, moving into nutty macadamia and yellow nectarine flavours on the palate. With just 8g/l residual sugar, it is a delicious stand-alone aperitif, and 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.

<b>Harvest Date</b>	<i>11 - 26 April</i>	<b>Wine Analysis</b>	<i>Alc 14.5%</i> <i>TA 6.1</i> <i>pH 3.4</i> <i>Residual Sugar 8 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 5.5 – 8.4</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 2010</i>		
<b>Cellaring Potential</b>	<i>Now to 2017</i>		

