

ATA RANGI  
· MARTINBOROUGH ·

LISMORE  
*Pinot Gris*

2012

The 2012 Pinot Gris has expressive fruit characters of pear and lychee melded with more nutty and creamy aromas of almond croissant. The palate is fine and delicate, with a pure pear-juice character and a long lingering finish. This vintage displays a slightly cooler twist and lovely minerality. With just 7g/l residual sugar, it is a delicious stand-alone aperitif, and perfect with Thai and other Asian influenced food. Our friends Ro & Lyle Griffiths own and meticulously manage the beautiful Lismore Vineyard nearby at the edge of the Martinborough Terrace, and are totally committed to delivering the finest fruit possible, year after year.

|                         |   |                   |   |
|-------------------------|---|-------------------|---|
| <b>Harvest Date</b>     | 6 April to 23 April                         | <b>Wine</b>       | Alc 13.5%   |
| <b>Vineyard</b>         | Predominantly Lismore                       | <b>Analysis</b>   | TA 6.4 g/l<br>pH 3.3<br>Residual Sugar 7 g/l  |
| <b>Harvest Analyses</b> | Brix 22.5-24<br>pH 3.2– 3.4<br>TA 6.5 – 8.5 | <b>Winemaking</b> | Fruit hand-picked and whole bunch pressed in a 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. |
| <b>Bottling Date</b>    | August 2012                                 |                   |   |
| <b>Cellaring</b>        | Now to 2015                                 |                   |   |

