

ATA RANGI  
· MARTINBOROUGH ·

LISMORE  
*Pinot Gris*

2016

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 from which this wine was produced are now 22 years old. With roots that have driven metres deep into the gravels, they consistently deliver fruit with heightened texture and flavour.

Up-front aromas on this lively 2016 are reminiscent of pear drop and creamy white peach, with fresh ginger and lemon grass notes underpinned by more savoury, brioche-like notes on the finish. The palate lingers, showing the same delicacy that is a consistent feature of the whites from this vintage. With just 5g/l residual sugar, Pinot Gris is a delicious stand-alone aperitif. It is also one of our favourite food and wine matching choices, especially for anything with heady spice and/or challenging flavours.

<b>Harvest Date</b>	31 March -21 April	<b>Wine Analysis</b>	Alc 13.5% TA 5.1 pH 3.44 Residual Sugar 5 g/l
<b>Vineyard</b>	Lismore, Ata Rangī		
<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 tanks and 500 litre oak puncheons; in both cases left on lees for several months. No malo-lactic fermentation.
<b>Bottling Date</b>	August 2016		
<b>Cellaring Potential</b>	Now to 2019		

