



**MOUNT RILEY**  
MARLBOROUGH WINEMAKERS

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

## **MOUNT RILEY PINOT GRIS 2007**

### **WINEMAKERS NOTES:**

Temperatures in our Pinot Gris vineyards during the 2006 growing season were ideal with warm temperatures and cool nights. Cooler conditions as we approached harvest allowed grapes to be left on vine to develop complex flavours. The grapes in this wine are from two of Mount Riley's own vineyards in the heart of the Wairau Valley region of Marlborough. These grapes were crushed and destemmed prior to pressing and fermentation was carried out in temperature controlled stainless steel tanks. Our wine then spent 4 months on lees.

### **TASTING NOTES:**

*Colour* Light yellow.  
*Bouquet* Floral with hints of roses and violets, supported by aromas of pear, apricot and spice.  
*Palate* Fullbodied with rich, unctuous flavours. Smooth and elegant with a lingering finish.  
*Drink* Drinking well now, this wine can be enjoyed until late 2009. Great with white meat, veal, Asian food and a superb accompaniment to cheeses and dried fruits for dessert.

### **OTHER INFORMATION**

Origin: Marlborough, NZ  
Alcohol: 13%  
RS: 12.5 g/l  
TA: 5.3g/l  
Bottle Barcode: 9419663020064  
Carton Barcode: 19419663020061  
Closure: Screwcap  
Availability: In NZ & Australia.

