



**MOUNT RILEY**  
MARLBOROUGH WINEMAKERS

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

## **MOUNT RILEY PINOT GRIS 2008**

### **WINEMAKERS NOTES:**

Our 2007/8 growing season was warm but with higher than normal rain post flowering. This rain fall elevated crop levels. The warm days and cool evenings assisted the grapes to reach desired acid and sugar levels. At harvest the grapes had intense flavors, and a period of rain during harvest caused our fruit to be harvested quickly to avoid disease. These grapes were unaffected by adverse weather and were harvested in pristine condition at perfect physiological ripeness. The grapes for this wine were sourced from two of Mount Riley's vineyards in the heart of the Wairau valley region of Marlborough.

Our grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented our fruit in stainless steel tanks at cool temperatures to preserve the lifted aromatics in this wine. This Pinot Gris spent two months on lees prior to bottling.

### **TASTING NOTES:**

<i>Colour</i>	Pale straw.
<i>Bouquet</i>	Fruity pear, citrus and green apple is supported by perfumed floral & unctuous honeysuckle characters.
<i>Palate</i>	Fruity flavours are paramount in this off-dry, full bodied wine. A complex and elegant wine.
<i>Drink</i>	Drinking well now, this wine can be enjoyed until late 2010. Great with white meat, veal, Asian food and cheeses and dried fruits for dessert.

### **OTHER INFORMATION**

Origin: Marlborough, NZ  
Alcohol: 13.0%  
RS: 11.0 g/l  
TA: 5.5g/l  
Bottle Barcode: 9419663020064  
Carton Barcode: 19419663020061  
Closure: Screwcap  
Availability: In NZ & Australia.



