



MOUNT RILEY PINOT GRIS 2006

WINEMAKERS NOTES:

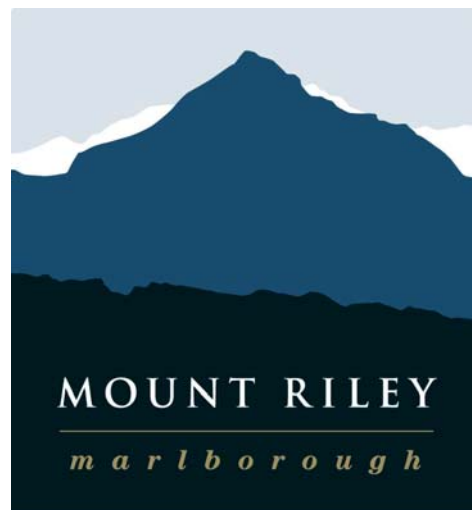
Temperatures during our 2006 growing season were ideal with warm temperatures and cool nights. Cooler conditions as we approached harvest allowed grapes to be left on vine to develop complex flavours. The grapes in this wine are from two of Mount Riley's vineyards in the heart of the Wairau Valley region 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:

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| <i>Colour</i> | Light yellow. |
| <i>Bouquet</i> | Floral with hints of roses and violets, supported by aromas of pear, apricot and spice. |
| <i>Palate</i> | Fullbodied with rich, unctuous flavours. Smooth and elegant with a lingering finish. |
| <i>Drink</i> | Drinking well now, this wine can be enjoyed until late 2008. Great with white meat, veal, Asian food and a superb accompaniment to cheeses and dried fruits for dessert. |

OTHER INFORMATION

Grape varieties: 100% Pinot Gris
Origin: Marlborough, NZ
Alcohol: 14%
RS: 15g/l
TA: 6.5g/l
Bottle Barcode: 9419663020064
Carton Barcode: 19419663020061
Closure: Screwcap
Availability: In NZ & Australia.
Awards: Silver International Aromatic Wine Competition
Silver NZ International Wine Show 2006



PINOT GRIS

2006

e750ML

ALC 14% VOL

NEW ZEALAND