



MOUNT RILEY PINOT GRIS 2009

WINEMAKERS NOTES:

Marlborough's weather at both bud burst and fruit set was ideal in the 2009 growing year resulting in large potential crops. Mount Riley performed a great deal of work in its vineyards to reduce crop levels and ensure quality over quantity. Warm days and cool nights helped build excellent aromatics while retaining great natural acidity. From March right through to the end of our harvest at Mount Riley, Mother Nature was kind to us - we had virtually no rain and were able to pick when flavour and aromas were at their peak.

Our 2009 Pinot Gris is made from grapes grown in two of Mount Riley's premium vineyards in the heart of the Wairau Valley region of Marlborough. Grapes were crushed and destemmed prior to pressing and fermentation was carried out in temperature controlled stainless steel tanks to preserve the lifted aromatics in this wine. It then spent 4 months on lees to build pallet weight and complexity.

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 2012. Great with white meat, veal, Asian food and cheeses and dried fruits for dessert.

OTHER INFORMATION

Origin: Marlborough, NZ
Alcohol: 14%; RS: 8.5g/l
Bottle Barcode: 9419663020064
Availability: Widely available in NZ & Australia.

