



## MOUNT RILEY PINOT GRIS 2011

### WINEMAKERS NOTES:

The grapes for this wine were grown in three of Mount Riley's premium vineyards in the heart of the Wairau Valley. Marlborough's wide diurnal temperature range together with a cool but dry summer led to perfect ripening conditions and resulted in fruit with excellent aromatics, intense flavour and great retention of natural acidity.

We harvested the fruit at night in cool temperatures to preserve the wonderful flavours and aromatics. The grapes were gently pressed and the juice settled prior to fermentation. A small proportion (7%) was fermented in barrel to accentuate texture and complexity in the wine. The remainder was fermented in stainless steel tanks at cool temperatures to retain the bright, varietal aromatics.

### TASTING NOTES:

<i>Colour</i>	Pale straw.
<i>Bouquet</i>	Complex characters of Nashi Pear, rose petal, spices and fresh almonds.
<i>Palate</i>	The wine is just off-dry with ripe fruit flavours and rich texture. A complex and elegant wine.
<i>Drink</i>	Drinking well now, this wine can be enjoyed until late 2015. Great with white meat, veal, Asian food, and cheeses and dried fruits for dessert.

### OTHER INFORMATION

Origin: Marlborough, NZ  
Alcohol: 14%; RS: 6.9g/l  
Bottle Barcode: 9419663020064  
Availability: Widely available in NZ & Australia.

