



MOMO PINOT GRIS 2014

TASTING NOTE:

Pure and attractive on the palate, with notes of soft white stone-fruit, allied to a savoury warm hay character. The palate is appealing, with layers of orchard fruit, soft white blossoms, mouth-filling rounded texture and a bright refreshing acidity.

Drink dates: Now until 2016



VINTAGE:

Minimal frosts during the spring and perfect flowering conditions resulted in a good crop and even berry set. A warm early summer initially, but temperatures cooled after solstice to give a long ripening period, with stable conditions until the end of the first week of April. Heavy rain followed, but caused no problems at the Estate.

VINEYARD:

Certified organic fruit was hand-picked from two of our biodynamic vineyards: 55% of the blend came from Raupo Creek where the soils are rich and clay-based and 45% came from the upper terraces of our Noa vineyard, on Waimakiriri soils of alluvial origin.

WINEMAKING:

Certified organic grapes were hand-picked and whole bunch-pressed before being naturally fermented with wild yeast. Around 15 percent of the blend was fermented and aged in old French oak barriques for five months to give additional texture and complexity. The remaining 85% was fermented in stainless steel tanks.

Varieties: 100% Pinot Gris
Yield: 8 tonnes / hectare
Oak: 15% barrel ferment, no new oak
Bottling date: 7th November 2014

Alcohol: 13%
RS: 5.6g/l
pH: 3.69
TA: 4.7g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

