



MOMO

PINOT GRIS 2015

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:

A cool start to the year, with some late frosts, but the weather was settled for flowering and fruit set. The summer was warm and very dry, resulting in berries and bunches being smaller than average. Harvest took place in good conditions, with the fruit in very good condition, showing good levels of ripeness and a balanced, fresh acidity.

VINEYARD:

Certified organic fruit was hand-picked from two of our biodynamic vineyards: 64% of the blend came from Raupo Creek where the soils are rich and clay-based and 5% came from our Noa vineyard, on Waimakiriri soils of alluvial origin. We also included fruit from grower's block of certified organic fruit from further east in the Wairau Valley.

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: 13th October 2015

Alcohol: 13.5%

RS: 5.4g/l

pH: 3.54

TA: 4.1g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

