

MIDDLE-EARTH™

NEW ZEALAND WINE

VARIETAL: Pinot Gris 2017

VINEYARD: Byrnes block, Brightwater, Nelson

HARVEST: April 2017

YIELD: 9 tons per hectare

BARREL AGING: Nil, stainless steel

ALCOHOL: 13%

RESIDUAL SUGAR: 8g/L

PH: 3.40

T/A: 5.5g/L

FERMENTATION: Pinot Gris Clones 2/21 and 2/15 with Clone 2/21 the first to be picked - on the 2nd April, followed one week later by the 2/15. Both clonal parcels were processed in the same manner- machined harvested in the cool of morning, carted around the block to the winery then destemmed and gently pressed. Once separated the juice was cold-settled and racked to achieve low solids prior to ferment. Hard pressings are settled separately but racked and returned to the mother juice once clarified. Each parcel was fermented separately – the yeast strains were chosen on ability to impart mouthfeel and emphasise varietal characteristics. Slow cool fermentations in stainless steel further assured fruit-driven flavours were preserved and enhanced.

TASTING NOTES: This wine has an expressive and typically varietal aroma of freshly cut pear, hazelnut and just ground spice. The palate follows on with a fresh pear character but is at once mouth-filling, and quietly structured with phenolics. Finishing just off dry and moorish.

PAIRING SUGGESTIONS: The gentle acidity and marked fruitiness of this well-balanced Pinot Gris perfectly complements roast pork with a stewed pear sauce, or match with creamy pastas, poultry and seafood.

