



## Roaring Meg Pinot Gris 2008

This wine has aromatics reminiscent of a fruit cocktail full of white pear, passionfruit and melon. On the palate this is duplicated with lovely rich flavours, a textured mid palate and an off-dry finish.

### Winemaking Considerations

The grapes for this wine come from selected Central Otago vineyards. The fruit was hand harvested in top condition from the 25<sup>th</sup> April to the 5<sup>th</sup> of May: it was harvested at 23.5-24.2<sup>o</sup>Brix, ~3.35 pH with an acidity ranging from 7.3-7.9 gL<sup>-1</sup>. The fruit was processed in a reductive manner, with the juice settled overnight and racked clean the following morning. The wine was fermented cool, to help maximise varietal character. The wine was stop fermented in an off-dry style to provide some palate weight and texture. It was lightly fined with isinglass before being filtered and bottled.

Alc: 14.0%

Tit. Acidity: 6.2gL<sup>-1</sup>

pH: 3.41

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