



**MAORI
POINT
VINEYARD
CENTRAL OTAGO**



MAORI POINT VINEYARD 2015 PINOT GRIS

We make hand-crafted single-vineyard wines that speak of the stunning Central Otago region of New Zealand. Expression of this young terroir is achieved through careful hand-based viticulture, low yields, small fermentations, and natural winemaking.

Maori Point Vineyard is located alongside the Clutha River in the heart of Central Otago, which is an extreme environment for growing grapes. Our soil is composed of free-draining loess over boulders left at the foot of the Hawea glacier, 10,000 years ago.

GROWING SEASON

The 2015 growing season in Central Otago began with a cool spring marked by frequent frosts. A sudden change in mid-December then led into a very hot, dry January and early February. Fruit set was excellent. The autumn weather was cooler, so the crop finished ripening slowly, which is ideal for maintaining vibrant fruit flavours. Harvest of our Pinot Gris occurred April 24th and May 3rd. Crop load was 5 tons/hectare.

WINEMAKING

The grapes were harvested by hand, crushed by foot, and then pressed to separate the juice from the skins. Our vertical basket press allows for brief contact with the skins, to capture more complexity from the fruit. Fermentation was by indigenous yeasts, in neutral French oak barrels. Towards the end of fermentation, we stopped the process to leave a hint of residual sugar, balancing the bright acidity of the wine. Lees contact during and after fermentation lends richness.

TASTING NOTES

Precise and vibrant. The nose combines ripe pears, Meyer lemons, and intriguing hints of ginger and tarragon. The palate is quite focused, framed by bright citrus acidity and subtle phenolic texture. The finish achieves a lively suppleness and good length. pH 3.32, RS 8g/L, 12.7% alc

*Our wines are sustainably grown and made at Maori Point Vineyard, 413 Maori Point Road, Tarras, New Zealand
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