

Waimea
Pinot Gris 2018
Nelson



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SAPOR
— MAKERS
& GROWERS

AROMA

Lemoncurd, pear drops, lavender, white peach and exotic spices

COLOUR

Pale straw, honeyed

TASTING NOTES

Soft supple entry of ripe stonefruits, rockmelon and peach balance with warm toasted cinnamon and creamy silky texture before an elegant fresh finish

WINEMAKING NOTES

After cool early morning harvest the fruit from five premium vineyards were gently pressed to create ten unique juice parcels, retaining only freerun and light pressings juice fractions. Fermented cool with selected aromatic yeast strains to retain varietal intensity and character. 7% of blend was matured in French oak puncheons and stirred to create a rich, textural component. All other components were matured on light yeast lees in tank for 5 months and then racked prior to careful blending

BLOCKS

Hunter, Nomayah Estate, Brightwater & Elmside Estate, Waimea Plains
Pine Hill Serenity, Moutere Hills

CLASSIFICATION

Nelson, New Zealand

SOIL

Stony soils with overlying sandy loam, deep river silt and free draining gravels (Waimea Plains)
Coastal terraces intertwined with heavier clay seams and fractured gravels (Moutere Hills)

GRAPES

100% Pinot Gris

HARVEST DATE

22 - 30 March 2018

BRIX AT HARVEST

20.6 - 22.6 Brix

TECHNICAL ANALYSIS

Alc.	13.0%
T.A.	7.20g/L
pH.	3.46
R.S.	5.7g/L (medium)

CELLAR

Enjoy now to 3 years