



2016 Dunnolly Pinot Gris

Analysis:

Alcohol	F/TSO ₂	pH	TA	RS	VA
13.7%	35/97	3.51	6.1g/L	5.1g/L	0.24g/L

Vinification:

The fruit was harvested in the early evening over several days in early April. The free run was kept and fermented separately from the pressings. The yeast strains are my traditional Pinot Gris favourites of VL1 & Siha7. Fermented slowly at low temperatures it was allowed to evolve to show its own personality. The wines was blended in early June and we added 5% Gewurztraminer to gives the nose lifted floral notes and a more rounded palate.

Tasting notes:

The 2016 Pinot Gris emits the quintessential aromas of white peach, pears with Turkish delight and effervescent candied lemon drops. The palate weight is rich and luscious with a slightly lubricated textured that is nicely balanced with the typical cool climate fresh acidity. It tastes good because of the nicely balanced pH that gives smoothness to the palate. There is also a small amount of RS in this wines that that has added to the palate weight.

This wine is special as Waipara has been known until recently about its Pinot Gris and so there is a limited amount available. The 2016 vintage was highly successful in New Zealand and it has produced many fine wines. I am proud to be able to present this wine to you and your table.

Food pairing: Any fresh seafood would complement this wine. Also Spicy food like Thai or Indian would match perfectly. My ultimate dish would be to have this wine with fresh barbequed New Zealand scallops that have been wrapped in bacon and served along with a watercress salad dressed with a light vinaigrette – Delicious!