

Haythornthwaite

2011 Pinot Gris Ursula

Variety:	Pinot Gris 100%
Region:	Martinborough, NZ
Style:	Dry
Vintage:	The 2011 vintage was a joy to work. The weather, through Spring and Summer was ideal for producing physiologically ripe fruit. Autumn was good also. The fruit was clean this year – free of Botrytis cinerea except where it was wanted.
Vineyard:	One vineyard only.
Production:	<p>Hand picked fruit was delivered to the winery for processing ASAP. On arrival the fruit was loaded to the press for whole bunch pressing. Pectinase enzyme added for clarification and to aid juice extraction. Juice ex press pumped to tank for settling. Very ripe fruit flavours abounded.</p> <p>On clarification the juice was inoculated with a select yeast culture for fermentation. Ferment temperature range 10 C to 15 C to ensure maximum retention of colour, aroma and flavour compounds. Rapid clarification once dry retained the freshness and delicacy of the new wine.</p>
Appearance:	Beautiful pale gold colour.
Aroma:	Abundantly fragrant, delicate, Nashi pear and white peach varietal aromas. While enjoyable now this will develop more in bottle.
Palate:	Dry with good weight and fruitfulness. Well-balanced fruit acid, with elegance and finesse. A long living wine for the variety.

Cellaring: Enjoy the way this wine grows more and more complex in bottle over a five to seven year period.

Serving: Best presented at 10°C to 12°C for overall enjoyment.

Food Accompaniment: With aperitifs, lighter white meat dishes, lighter fish, enjoy now. Will be more versatile when aged.

Technical Points:

Harvest date: 23rd April 2011

Bottled: 2nd September 2011

Winemaker: Christopher Buring

Brix at Harvest: 21.0° Brix

Alcohol: 12.0% label ok. (12.1% actual)

Standard Drinks: approx 7.2 standard drinks

Contains Sulphites

Residual Sugar: 3.12 g/ltr

Titrateable Acidity: 5.0 g/ltr

pH: 3.49

Packaging: 750ml bottles, Antique Green, Concave Riesling, Cork finish, Diam cork P1 grade. 24.1x 44mm