

MAUI

PINOT GRIS 2011

WAIPARA • NEW ZEALAND



Our family vineyards are all certified 'sustainable' and as of early 2011 have been farmed 'naturally'. We care for our land under the guiding Maori principles of *Kaitiakitanga* (Guardianship, protection and preservation of the Earth). The way we farm is good for you, good for us and good for the planet.



MAUI embodies the daring demi-god that walked between the realms of man and god. Always up for an adventure the legends tells the stories of when he discovered fire, captured the sun and pulled New Zealand out of the sea. MAUI was a great adventurer with an inquisitive nature and a fearless spirit, attributes that are the very heart of the MAUI range of wines.

Colour Straw gold.

Nose A delightful combination of ripe apple and nashi pear aromas with a hint of spice and stonefruit.

Palate Flavours of pear, apple and crème brûlée with a perfect balance of acid and a small amount of residual sugar ensures a full-bodied structure that supports the fruit and provides a wine of wonderful length and texture.

Vineyard Region 100% of the fruit for this wine was sourced from our *Waiata Vineyard*, Waipara, Canterbury.

Vintage Conditions The weather conditions of the 2011 vintage were ideal to optimise the attributes of our vineyard. Pinot Gris is a variety that needs full ripeness to develop intensity of flavour and the terroir of our vineyard provides the optimum conditions to achieve this.

Winemaking The fruit, in perfect condition, was picked in the cool of autumn to ensure the essence of the vineyard was captured. At the winery it was very gently pressed to avoid harsh phenolic extraction and then allowed to cold settle. The clear juice was then fermented at low temperatures using yeast renowned for their ability to enhance the Pinot Gris aromas while adding palate weight and structure.

Winemaker Evan Ward

Grape Variety 100% Pinot Gris

Maturation 100% stainless steel fermentation.

Wine Analysis

Alc Vol: 13.0%

Acidity (TA): 5.90g/l

pH: 3.31g/l

Residual Sugar: 6.1g/l

Peak Drinking 2012/13. Will continue to develop for two to three years from vintage date. Serve well chilled.

Suggested Food Match Creamy lemon and basil tortellini.

Awards *Silver medal, New Zealand International Wine Show 2011.*