



This wine is created from grapes grown at the highest altitude vineyard in the Wairau Valley. This is a unique subregion of the world famous Marlborough wine region.

The individuality and purity of this wine comes from its sub-alpine environment with its extremities in temperature. Icy winters and summers with cool nights and hot days develop grapes of exceptional character and elegance. It is crafted in the vineyard and is an expression of time, place and people and is a beautiful balanced wine.



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.



ALPINE VALLEY PINOT GRIS 2011

MARLBOROUGH
NEW ZEALAND

Colour Intense straw yellow.

Nose An intensely floral, perfumed nose with fruit aromas of ripe nashi pear, lychee and quince. Fermentation esters and spicy notes further enhance this delicious wine.

Palate Full and lush with ripe fruit flavours counter balanced by a soft phenolic structure that imparts a sense of opulence. Apple, custard and quince flavours with a touch of ginger provide an exciting combination that linger on the palate.

Vineyard Region The fruit for this wine was sourced from our vineyards in the Upper Wairau Valley of Marlborough.

Vineyard conditions Leading up to the 2011 vintage in Marlborough, the weather conditions were ideal for optimising the attributes of our vineyard. The large diurnal fluctuation in temperatures experienced in our vineyard provided perfect conditions for creating intense flavours while retaining fine acidity and elegance in the wines. 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 was in perfect condition and was the first crop to be harvested from these vines. It was picked in the cool of autumn to ensure the essence of the vineyard was captured and then very gently pressed to avoid harsh phenolic extraction, and 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: 13.9%
Acidity (TA): 6.25g/l
pH: 3.5g/l
Residual sugar: 5.8g/l

Peak drinking 2012—2013

Will continue to develop for a further two to three years from vintage date. Serve lightly chilled.

Suggested food match

Garlic butter mussels

Awards *Gold* International Aromatic Wine Competition 2011