



Kirkpatrick Estate Winery 2011 Pinot Gris

Description:

Spicy floral aromas of jasmine and pear as well as hints of manuka honey are evident on the nose of this wine. The palate is just off dry and gives flavours of sweet Winter Cole pear and cardamom spice. Vibrant and elegant the finish lingers with refreshing pear, spice and honey. A relatively low alcohol style, perfect for summer lunch or with pre dinner snacks.

Viticulture:

Careful canopy management and crop level management has ensured that optimal flavours developed in this fruit prior to harvest.

Analyses at harvest, 28 March 2011;

Brix: 22.5
pH: 3.36
TA: 7.25g/L

Winemaking:

Whole bunch pressed after being harvested in the cool morning temperatures. This wine was then fermented using careful temperature control and yeast selection to enhance texture and fruit expression. The aroma maximising yeast accentuates the expression of floral notes on the nose and spice on the palate.

Analyses at bottling:

pH: 3.54
TA: 5.925g/L
Alc: 12.2%
RS: 8g/L