

GLAZEBROOK

NEW ZEALAND

Life's a journey

Pinot Gris

2009



The Glazebrook Regional Reserve range explores the potential of the very best grape varieties grown in the top wine growing regions across New Zealand.

HAWKE'S BAY

On the east coast of the North Island of New Zealand, Hawke's Bay enjoys a temperate climate ideally suited to producing full-flavoured wines showing strong varietal intensity.

Hawkes Bays earliest commercial Pinot Gris wines date back to the 1970s when the grape was known as Tokay d'Alsace.

PINOT GRIS

For many centuries Pinot Gris has been a principal variety in Alsace and in Italy where it is known as Pinot Grigio. Today it is an emerging variety planted throughout the world.

New Zealand has yet to determine its signature style of Pinot Gris and its preferred region of origin. In Hawke's Bay premium Pinot Gris is fruit-driven and full-bodied with a concentrated textural quality. Typical flavours are pear, melon and tropical fruit.

VINEYARD NOTES

The 2009 season started cool then developed into a hot summer followed by a warm, dry harvest period.

This wine was produced from young 3 year old vines grown on the deep free-draining red metals of the Bridge Pa Triangle sub-region of Hawke's Bay. The wine is a blend of clones GM 2-15, a Lincoln Berrysmith. The vines were 2 cane-pruned VSP and yielded 3.0 kg per vine.

WINEMAKING NOTES

The grapes were machine harvested and pressed immediately. Inoculation with selected yeast ensured an even (16C to 18C) fermentation.

Fermentation took place in tank and the wine was bottled young without malo-lactic fermentation.

Vintage	2009
Alcohol	13.8%
TA	5.2 g/L
Residual sugar	2.5 g/L <

TASTING NOTES

Colour: Pale straw

Bouquet: Freshly cut pear, floral, spice (cinnamon)

Palate: Round and nicely textured. Persistent flavour of sweet nashi pear and white peach with a sweet spice (cinnamon, nutmeg) finish.

FOOD MATCH

Try richly flavoured chicken, turkey or pork.

CELLARING AND SERVING

May be enjoyed now or cellared up to 3 years from vintage date. Best served only lightly chilled.