

Haythornthwaite

2012 Pinot Gris Ursula

Variety:	Pinot Gris 100%
Region:	Martinborough, NZ
Style:	Dry
Vintage:	The 2012 vintage was the opposite to 2011. The weather through Spring and Summer was problematic to put it mildly. However the vineyard management practices won the day and good fruit was picked. The Pinot Gris was loaded with flavours that come through in the wine.
Vineyard:	Own vineyard on the terraces of Martinborough.
Production:	<p>Hand picked fruit was delivered to the winery for processing ASAP. On arrival the fruit was crushed and pressed to tank. PMS and pectic enzyme added at the crusher Pectinase enzyme added for clarification and to aid juice extraction. Juice express pumped to tank for settling. Very ripe fruit flavours were noticeable.</p> <p>On clarification the juice was inoculated with a very select yeast culture for fermentation. Ferment temperature range 10^o C to 15^o 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:	Strong pear aromas and flavours dominate this wine. While enjoyable now this will develop more in bottle.
Palate:	Ripe varietal fruit flavours dominate the palate with good weight and fruitfulness. Well-balanced fruit acid keeps the palate fresh without heat coming through.

Cellaring: Enjoy the way this wine grows more and more complex in bottle over a 5 to 7 year period.

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

Food Accompaniment: With aperitifs, lighter white meat dishes, lighter fish.

Technical Points:

Harvest date: 29th April 2012

Bottled: 23rd January 2013

Winemaker: Christopher Buring

Brix at Harvest: 24.4° Brix

Alcohol: 14.0%. (14.2% actual)

Standard Drinks: approx 8.4 standard drinks

Contains Sulphites

Residual Sugar: 3.37 g/ltr

Titrateable Acidity: 7.05 g/ltr

pH: 3.46

Packaging: 750ml bottles, Antique Green Riesling
Cork finish, Diam cork P1 grade.24x44mm