



Braided River

Hawkes Bay Pinot Gris 2009

Located on the east coast of the North Island of New Zealand, Hawkes Bay has been producing wine of the highest quality for over 100 years. Its five rivers and significant protecting mountain range to the west provide a consistent water supply and climate. Stony, free-draining soils result in distinctive, deeply fruited wine of refined structure and texture.

Viticulture

In the vineyard Pinot Gris stands out for the distinct purple hue of its ripened berries. The 2009 vintage offered ideal conditions for ripening; a long, dry season allowing the slow accumulation of flavours in the clean, concentrated fruit.

Winemaking

Our winemakers are passionate about allowing our Pinot Gris' unique character to flourish in the vineyard. They ensured gentle harvesting and handling in the winery to ensure minimal contact between juice and grape skins. Once obtained, the juice was naturally settled overnight for clarification. Portions of the juice were then fermented separately in tanks with a variety of yeast strains to achieve aromatic and textural complexity. A small portion was also barrel fermented in older barrriques for added creaminess and subtle oak character. Post fermentation, the different components were allowed to rest on their yeast lees. Known as "sur lie", this practice adds textural nuance and provides a valuable anti-oxidative function, enhancing the primary fruit character provided by cool tank fermentation.

Winemakers Comments

Lifted aromas of nashi pears, guavas, and peach are complimented by a subtle custard nuance derived from lees ageing. From the lush mid-palate emerges a crisp, dry, persistent finish. Delicious on its own, Pinot Gris is also a very food friendly wine, the subtle character and texture supporting but never dominating the dish. Pinot Gris goes especially well with seafood and sushi.

Cellaring

Now to 2014

Vintage Information

Winemaker	Miles Dinneen
Viticulturist	John van der Linden
Alc/Vol	13.5%
Titrateable Acid	5.33g/l
pH	3.41
Residual Sugar	1.25g/l



Replenish your soul