



## OHAU GRAVELS

*Pinot Gris 2011*

WINE OF NEW ZEALAND



North of the Kapiti Coast in New Zealand's newest wine growing area of Ohau, pioneer winery Ohau Gravels is producing exciting, elegant wines with intense fruit flavours. Before planting in this fledgling region, shaped over time by the Ohau River, viticulturist Kate Gibbs identified river terrace soils similar to those of top Marlborough vineyards, and it's own microclimate.

*Winemaker:*

Jane Cooper

*Colour:*

Pale bright gold.

*Aroma:*

Ripe stonefruit and pears with rose petal and turkish delight aromas.

*Palate:*

Tropical fruit palate, sweet fragrant pears and ripe melon. A luscious palate with good balance and length with just a touch of fruit sweetness.

*Viticulture:*

Our Ohau vineyards have stony, fertile soils, ideal for growing grapes. The fruit for this wine was the third crop from our Pinot Gris vines. The Kapiti Coast is famous for Indian summers and long warm, dry late autumns to ripen the fruit in the vineyards and in 2011 we had an extended summer and vintage period.

*Winemaking:*

Pinot Gris is a grape that requires gentle handling to get the best fruit characters. These grapes were hand-picked and gently crushed to the press where a light pressing was done to get the best juice without any bitterness from the skins. Following cold settling the clear juice was racked to tank for fermentation, using an aromatic yeast, designed for Pinot Gris. A small portion is barrel fermented to add complexity and richness to the blend. The wine was kept on yeast lees until bottling in late July 2011.

*Cellaring:*

Pinot Gris can be enjoyed for it's youthful fruitiness or cellar the wine carefully for up to three years to enjoy more complex, rich characters.

*Food match:*

Enjoy with lightly spiced Asian dishes or fresh summer salads with pan-fried scallops, white fish and aioli.

*Technical analysis:*

Alcohol 12.8% v/v  
Titratable Acidity 6.3 g/litre  
Residual sugar 8.9 g/litre  
pH 3.55



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