

WOVEN STONE

Ohau.

2011 PINOT GRIS

Named for the signature gravel stone remnants in the vineyard, forged over time by the force of the Ohau River, Woven Stone heralds a new dawn in winemaking north of New Zealand's Kapiti Coast in the lower North Island. Inspired by the region's flax-weaving heritage, this new label threads the strands of local history, fronting a fresh, zesty wine from the Ohau region.

*W*inemaker: Jane Cooper

*C*olour: Pale bright gold with green tinges.

*A*roma: Honeysuckle, summer peaches with a touch of rose petal and rock melon.

*P*alate: A soft palate with gentle acidity, flavours of rock melon and peach and a hint of honey.

*V*iticulture: The fruit for Woven Stone was from the third crop of Pinot Gris from our vineyards at Ohau. An open canopy with good fruit exposure ensures full ripeness in this variety. The late, dry autumns provide cool nights, ideal for the long slow flavour development during the ripening of the fruit.

*W*inemaking: Capturing the delicate Pinot Gris flavours in the winery is the aim here, as well as making sure there is a balance between natural grape sweetness, mouthfeel and gentle acidity. The grapes are gently handled in the winery, with a slow, cool fermentation. The wine was bottled in July 2011.

*C*ellaring: This wine is best enjoyed in it's youth.

*F*ood match: Enjoy with antipasti, spicy cuisine or pasta with cream sauces and parmesan cheese.

*T*echnical analysis: Alcohol 13.3% v/v
Titratable Acidity 6.3 g/litre
Residual sugar 12.1 g/litre
pH 3.46



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