

ATA RANGI
· MARTINBOROUGH ·

LISMORE
Pinot Gris

2011

This year's Pinot Gris has expressive fruit characters of white nectarine, pear and lychee melded with more savoury-spice aromas of almond croissant and ginger. The palate is fine and delicate, with a pure pear-juice character, and a long lingering finish. This vintage displays a slightly cooler twist and lovely minerality. With just 8g/l residual sugar, it is a delicious stand-alone aperitif, and perfect with Thai and other Asian influenced food. Our hard-working friends Ro & Lyle Griffiths own and meticulously manage the beautiful Lismore Vineyard nearby, and are totally committed to delivering the finest fruit possible, year after year.

Harvest Date	<i>31 march to 15 April</i>	Wine Analysis	<i>Alc 13.5%</i> <i>TA 6.4</i> <i>pH 3.3</i> <i>Residual Sugar 8 g/l</i>
Vineyard	<i>Lismore, Haythornthwaite, Walnut Ridge</i>		
Harvest Analyses	<i>Brix 22.5-24</i> <i>pH 3.2- 3.4</i> <i>TA 6.0 - 8.4</i>	Winemaking	<i>Fruit hand-picked and whole bunch pressed in a membrane press. Juice cold settled. Inoculated and fermented in controlled temperature storage at 14-18° C. 20 % fermented in 3 year old barrels. No malo-lactic fermentation.</i>
Bottling Date	<i>August 2011</i>		
Cellaring Potential	<i>Now to 2017</i>		

