

# LATITUDE

— 41° —

NEW ZEALAND



## PINOT GRIS

NEW ZEALAND'S famous Marlborough and Nelson vineyards are situated at the north end of the South Island along Latitude 41 S. By combining the best grapes from Marlborough's unique, flat, gravelly plains and those from Nelson's stunning hillside vineyards, we bring you wines of unusual depth and character.

With one of the cleanest environments found anywhere, the South Island of New Zealand is one of the world's most pristine wine growing areas.

### 2007 VINTAGE

The early growing season was dry and warm with a prolonged dry harvest. Normally cool pinot gris is harvested early but this season we harvested different blocks over a three week period.

### VINIFICATION

The grapes were destemmed and pressed. After cold settling, the juice was fermented very cold at 10 degrees C. The wine was left on its lee's to help develop a rich, creamy flavor. A small portion of the wine was fermented on new French oak. No malolactic fermentation was allowed.

### TECHNICAL DATA

Harvest Mid-April, 2007

Alcohol: 12.5%  
ph: 3.37  
Acid: 7.2 gr/ltr  
Residual Sugar: 17 gr/ltr

Bottling: October 2007

### WINEMAKER'S NOTES

The color is brilliant pale copper. The bouquet is obvious pear and apple fruit with vanilla spice. A mouth-filling structure on the palate with flavors of peach, pear, green apple and spice.

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