

TASMAN BAY

Vintage 2005

Pinot Gris



VINTAGE CONDITIONS

A cool spring dominated the early season, followed by a typical Southern Island summer and good weather during harvest. Normally, Pinot Gris is harvested early, but this season we let the grapes hang on the vines about two extra weeks to achieve normal ripening. Pear and Spice flavors are evident in this year's wine. The 2005 is a blend of Marlborough and Nelson grapes grown on heavier soils.

WINE PARTICULARS

Appellation:	South Island, New Zealand
Varietal:	Pinot Gris Clones 2-21 and CL2-15
Harvest dates:	Mid April 2005
Alcohol:	12.5%
pH:	3.33
Acid:	6.8 gr/litre
Residual sugar:	7.8 gr/litre
Bottling date:	August 2005

WINEMAKER'S NOTES

Brilliant pale copper in color. Obvious pear and apple fruity bouquet with some spice. Mouth filling structure on the palate, with richness and flavors of white peach, green apple and spice. Good weight and crispness

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