

# TASMAN BAY

**Vintage 2006**

*Pinot Gris*



## VINTAGE CONDITIONS

The season started out with cooler weather, changing to a warm, dry summer. Our long season allowed the grapes to make up for the cool spring. The grapes were full of flavors with about normal yields at harvest. A blend of Marlborough and Nelson grapes grown on heavier soils.

The wine was left on the lees to help develop a rich creamy flavor. A small portion of the wine was fermented in new French oak. No malolactic was allowed.

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## WINE PARTICULARS

Appellation: South Island, New Zealand  
Varietal: Pinot Gris  
Clones 2-21 and CL2-15

Harvest dates: Late April 2006

Alcohol: 13.2%  
pH: 3.36  
Acid: 6.5 gr/litre  
Residual sugar: 7.5 gr/litre

Bottling date: January 2007

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## WINEMAKER'S NOTES

*A crisp, fruity pinot gris that will surprise you. Clean pale copper in color. Obvious pear and apple fruit bouquet with a hint of spice. Good mouth structure with flavors of white peach, pears, green apple and spice. Good weight and crispness.*

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