

MORTON ESTATE



WHITE LABEL HAWKES BAY PINOT GRIS 2008

Cool nights and warm days during the growing season have helped to enhance the varietal character resulting in a wine exhibiting delicate aromas of white pear, nectarine, quince and a hint of cut hay.

A full flavoured palate primarily driven by the above fruit flavours with an unctuous mouth feel integrated with subtle oak not present aromatically but contributing to a silky mouth feel that carries the wine through to a long lingering finish.

Perfect as a lunchtime drink or accompaniment to Asian cuisine. Cellar for medium term for increased complexity.

Grape Varieties:
Region:

Pinot Gris
Hawkes Bay

Wine Analysis:
Date of Harvest
Brix
Fermentation
Maturation
Malolactic
Bottling Date
Alcohol Volume
Residual Sugar
Acidity
pH

Late March-April 2008
24.5°
Stainless Steel
4 months older French Oak
Nil
12/6/09
13.7%
4.2g/L
5.2g/L
3.33