



WHITE LABEL HAWKES BAY PINOT GRIS

2007



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:	Pinot Gris
Region:	Hawkes Bay
Wine Analysis:	Date of Harvest 26/03/07 – 10/04/07
	Brix at Harvest 23 – 24°
	Fermentation Stainless steel
	Maturation Stainless steel 6 months, oak 5 months
	Malo-lactic None
	Bottling Date 03/03/08
	Alcohol Volume 13.6%
	Residual Sugar 3.8 g/L
	Acidity 6.0 g/L
	pH 3.25