



georges road wines

W A I P A R A

Pinot Gris 2017



We are a small wine estate located in the Waipara Valley, just 45 minutes north of Christchurch. We are totally focused on producing the best possible wines from our 8 hectare estate using meticulous viticulture and traditional wine making techniques.

We love what we do and you will too.

Winemaking:

The fruit was destemmed directly into the Press and gently pressed. The resulting juice was settled briefly overnight in tank before being racked to seasoned French oak barrels where it underwent a natural fermentation to near dryness. The wine remained on gross lees for 6 months, with weekly stirring to build additional texture, and was allowed to partially go through Malolactic ferment to add to the weight, before being racked, blended and filtered just prior to bottling.

Tasting Note:

Beautifully weighted richly textured, dry wine, barrel fermented in neutral oak with wild yeasts and with lees stirring and partial malo for texture and palate weight.

Bright, light golden-yellow colour with some depth, lighter on the rim. The nose is softly full and well-concentrated with a deep and rounded heart of yellow stonefruits entwined with honey notes unfolding exotic yellow florals. The aromatics grow in richness with aeration. Dry to taste and medium-full bodied, the palate has deep and mouthfilling flavours of ripe yellow stonefruit, tropical fruits and notes of honey and exotic florals. The palate is rich, near-unctuous and rounded, possessing a degree of savoury opulence, with soft, underlying acidity. The wine carries smoothly to a rich, plush finish. This is a rich, opulent and lush, dry Pinot Gris with ripe stonefruit, tropical fruits, honey and savoury florals, with an unctuous, rounded mouthfeel.

Alcohol (%) 14.00

Residual Sugar (g/L) 4.5

pH 3.53

TA (g/L) 5.9

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