



*Brightwater*  
VINEYARDS

## 2017 Nelson Pinot Gris



### ***TASTING NOTES***

*“This Pinot Gris is richly scented with floral and spice aromas. The palate is succulent and juicy with delicious flavours of pear and lychee, combined with gentle sweetness, which leads into a long lush finish.”*

### ***WINEMAKING***

The vines were cropped lightly to ensure maximum concentration of flavour and body in the wine. We were very diligent in removing leaves from around the bunches, and the bunches themselves were extensively thinned prior to harvest to ensure there were no unripe or phenolic flavours in the wine. Hand-picking the grapes ensured they arrived at the winery in perfect condition.

The grapes were lightly pressed and the juice cold settled, to capture optimum varietal characteristics and fruit purity. The juice was handled gently and reductively in the winery and underwent a cool fermentation in stainless steel using a selected yeast strain. The wine was stop fermented at 15 gm/l residual sugar and aged on yeast lees for 90 days adding richness and texture to the finished wine.

*No fining agents used, suitable for Vegans.*

**4.5 Stars (91 points) – Sam Kim, Wine Orbit**  
**Silver Medal – Royal Easter Show Wine Awards**  
**Silver Medal – Bragato Wine Awards**

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