

Latitude 41 2016 Hill Block Pinot Gris

A crisp, varietal Pinot Gris with Pear and spice which seem to be a trademark of this wonderful wine each and every year. A short period of time on French oak and lee's provides a hint of vanilla and cream. Grown on heavier soils in the Upper Moutere, a great asset for full flavoured Pinot Gris.

Harvest Date : 28th March 2016

Vinification : A short period of skin contact followed by pressing to tank for cold settling. The juice then racked with a small amount of selected solids and fermented cold (12-15 degrees) to retain aromatics. The ferment stopped once the right acid/sugar/phenolic balance is achieved.

Alcohol : 12.5%

pH : 3.22g/l

Acid : 5.5g/l

Residual Sugar : 8.0g/l

Colour : Brilliant light copper colour

Bouquet : Plenty of interest with hints of pear, spice and vanilla.

Palate : Great structure and mouthfeel with phenolics wrapped up in lovely pear, white peach and sweet Royal Gala apple. Bright acidity providing the backbone throughout the palate to a generous finish balanced by natural residual sugar.

Packaging : 12 x 750 ml with Zork closure.