

Goose Bay South Island Pinot Grigio

~ Limited Release ~

A crisp, fruity Pinot Grigio that will surprise your taste buds. Pear and spice flavours are very evident in this wine. Clone 2-21 & CL2-15.

Vintage Conditions: Nelson had a cool Spring and a warm summer during the 2016 vintage. Harvest temperatures were moderate and harvest was quite prolonged. These conditions and slow ripening produced good acid balance with mouth filling flavour. Clone Mass Selection

Harvest Date: Early April 2016

Vinification: The grapes were destemmed and pressed. After cold settling the juice was flash pasteurized and fermented very cold at 11°C. The wine was left on its lee's to help develop a rich creamy flavour. A small portion of the wine was fermented on new French oak. No malolactic fermentation was allowed.

Bottling Date: November 2016

Alcohol: 13.0%

pH: 3.33

Acid: 7.0 g/l

Residual Sugar: 7.1 g/l

Colour: Brilliant pale coppery.

Bouquet: Obvious pear and apple fruit bouquet with spice.

Palate: Mouth filling structure with richness among flavours of white peach, pears, green apple and spice. Good weight and crispness.

Packaging: 12 x 750ml with screw cap closure.

Mevushal, Kosher for Passover and Vegan