



# WAIPARA HILLS

## Waipara Valley Pinot Gris 2013



### COLOUR

Pale green and straw.

### NOSE

Nougat, quince, pear and a touch of toffee.

### PALATE

Rich and oily textured with a burst of pear and stone fruit flavours and a crisp finish.

### COMMENTS

Textured, oily and rich but with balanced acidity and bursting with pear, toffee and nougat flavours.

### VINIFICATION

Mostly machine harvested, cool pressed and settled then fermented in stainless steel tanks for freshness. The ferments were stopped when the wine was balanced and then left cold and un sulphured for over a month so the yeast could naturally settle and the flavours could develop.

### VINEYARD REGION

Waipara Valley.

### VINTAGE CONDITIONS

The cool spring slowed down the start of the season; but a warm and stable summer gave the best possible conditions for fruit and flavour development. Some rain at the start of the harvest period slowed things down, but didn't affect the overall quality.

### WINE ANALYSIS

ALC: 14%

ACIDITY (TA): 5.9 g/L



**CELLARING:** This wine will develop with patience and time, peak drinking 2013 - 2020.

**SERVE:** Lightly chilled.

**FOOD MATCH:** Pork belly with Sichuan spicy noodles.



WINEMAKER  
SIMON MCGEORGE

