



WAIPARA HILLS

Established in 2001, Waipara Hills is an award winning wine range from the South Island of New Zealand.

Recipient to over 500 medals Waipara Hills has developed a fine reputation for crafting rich aromatics, with vibrant, complex flavour.

The Waipara Hills Cellar Door is located in the picturesque Waipara Valley, just 50km north of Christchurch.

Set amongst landscaped gardens, with spectacular views across The Home Block Vineyard to the Teviotdale Hills, our home captures the 'Soul of the South' and is host to many special events.

PINOT GRIS

VINEYARD REGION

Sourced from The Home Block, The Deans and The Mound vineyards of Waipara Valley. Deep free draining gravel soils are mainly throughout the vineyards, yet on The Mound Vineyard there is a layer of clay across the surface which adds complexity.

VINTAGE CONDITIONS

An early bud break exposed the vines for two weeks of extra frost risk, but thankfully Spring was both mild and relatively frost free. The vines eased into the Summer growing season with a decent crop and the fruit condition was very good coming into veraison, with harvest looking to be early. Then some rain came along mid and late March, but the longer season had produced lower acidity and great flavour ripeness, producing fruit of quality.

VINIFICATION

Harvested primarily in the morning or at night, the fruit was pressed immediately to preserve the fruit flavour. No sulphur was added to help promote some browning, settle the juice and soften the phenolics. The juice was left to settle until very clean, then racked, warmed and inoculated with a range of yeasts to promote the texture of the wine. After the fermentation the wine was left on lees for a further three months, stirring weekly to keep the wine fresh and promote characters. Finally the wine was blended, fined using natural methods and finished for bottling.

WINE:	2014 Waipara Hills Waipara Valley Pinot Gris
COLOUR:	Pale green/ straw.
NOSE:	Spicy red apple and quince paste aromas.
PALATE:	Crisp, yet nicely textured with flavours of pear, apple and ginger.
SERVE:	Lightly chilled as an aperitif, even better with savoury spicy dishes.
CELLARING:	Drink young to capture the fresh, crisp flavours of this wine. With time it will blossom and develop. Peak drinking 2016—2017.
ANALYSIS:	ALC 13.5% ACIDITY (TA): 5 pH 3.4 RS: 6.0 g/L



“Oily and smooth from the first sip, then crisp and dry on the finish”

Simon McGeorge,
Waipara Hills Winemaker



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Open Daily 10am – 5pm