



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, a short scenic drive 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'.

PINOT GRIS

VINEYARD REGION

Sourced from The Mound, Home Block and Deans vineyards of Waipara Valley. The vineyards consist of deep free draining gravel soils, yet on The Mound Vineyard there is a layer of clay across the surface, adding complexity to our wines.

VINTAGE CONDITIONS

A frost in Spring knocked the vines around but the combination of a small crop and a warm, dry summer allowed the grapes to catch up. Followed by a consistent Autumn, the 2015 season produced outstanding fruit that has resulted in a rich and complex wine.

VINIFICATION

Harvested primarily in the morning, the fruit was pressed immediately to preserve the flavour. No sulphur was added at this time, helping to promote some browning, settling of the juice and softening the phenolics. The juice was left to settle until very clean, then racked, warmed and inoculated with a range of yeasts which we have found work particularly well with Waipara Pinot Gris. Fermentation was stopped at 4-6g/L residual sugar to balance sweetness whilst leaving the wine nicely dry. Regular stirring for a further month lifts the yeasts to promote a lovely, rich mouth-feel and added creaminess. Finally the wine was blended, fined using natural methods and finished for bottling.

WINE:	2015 Waipara Hills Waipara Valley Pinot Gris
COLOUR:	Pale green/ straw.
NOSE:	Aromas of pear, quince and a hint of nougat.
PALATE:	A textured palate of pear, apple and ginger highlighted by a crisp finish.
SERVE:	Lightly chilled as an aperitif. Match with barbequed prawns with an Asian dipping sauce.
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): 6.3 pH 3.6 RS: 6.2 g/L



“A real stunner, the quality of this season’s fruit has produced a rich and complex wine”

Simon McGeorge,
Waipara Hills Winemaker



OPEN DAILY 10AM - 5PM

780 Glasnevin Road | SH 1 | Waipara | North Canterbury