



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 Home Block and Deans vineyards in the Waipara Valley with deep, free draining Glasnevin gravels.

VINTAGE CONDITIONS

The start of the season was dry and warm overall, with stable weather during flowering which allowed the crops to set at a sensible yield. Like much of the country there was some rain over harvest but the North Canterbury sun made enough of a presence when it was needed most, producing concentration and spice that we expect from the Waipara Valley.

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 of 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 the wine, leaving it nicely off dry. Regular stirring for a further month lifted 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:	2017 Waipara Hills Waipara Valley Pinot Gris
COLOUR:	Straw gold.
NOSE:	Aromas of crisp red apple, quince and a hint of nougat.
PALATE:	Apple, pear and nougat flow through the palate finishing with a touch of ginger and crisp acidity.
SERVE:	Lightly chilled as an aperitif. Match with Asian dishes such as mildly spiced Szechuan chicken.
CELLARING:	This wine is ready to drink now and through summer. It will continue to build weight and complexity with age. Peak drinking 2017—2019.
ANALYSIS:	ALC 13.5% ACIDITY (TA): 5.25 pH 3.51 RS: 6.6 g/L

“A delicate Pinot Gris with an intriguing array of flavours and a textural palate that lingers.”

Andrew Brown,
Waipara Hills Winemaker

OPEN DAILY 10AM - 5PM
780 Glasnevin Road | SH 1 | Waipara | North Canterbury