

WAIPARA SPRINGS



WAIPARA SPRINGS BLUSH 2010

Fermentation:	Small open top vats
Oak:	Old French Oak
Titrateable Acidity:	6.75 g/L
pH:	3.51
Alcohol:	12.5%
Residual Sugar:	19.7 g/L
Latitude:	42.9 degrees South
Altitude:	60-70 metres above sea level
Aspect:	Gentle sloping, north facing valley floor
Soil type:	Silt and clay loam over decomposed limestone

CELLAR NOTES

Pinot noir grapes were cold soaked on skins for three days before pressing the juice off to old oak barrels for partial fermentation stopping the ferment when the balance between sugar and acid was perfect. This was transferred into stainless steel to retain freshness and natural carbon dioxide.

TASTING NOTES

This wine shows lifted floral notes with touches of spice and fresh peach skin. The palate is crisp and slightly off dry in style with great texture and finesse. *Food: Serve this wine chilled and enjoy its youthful fruitiness and natural spritz. Perfect as a summer aperitif or match with a light salad or fruit and cheese.*

