

WAIPARA SPRINGS



WAIPARA SPRINGS PINOT GRIS 2010

Variety:	Pinot gris (100%)
Brix:	23.2 – 24.5
Fermentation:	30% Old Barrel, 70% Stainless Steel
Alcohol:	12.5%
Titrateable Acidity	5.6
Residual sugar:	13.3g/L
pH	3.38
Standard Drinks:	7.5
Drink:	Now-2012
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

A great season for Pinot Gris. The grapes were harvested in great condition. They were pressed, settled, racked to tank and barrel and inoculated with cultured yeast. The barrels went dry and the tank was stopped with some residual sweetness. After a few months on yeast lees the wine was blended, filtered and bottled.

TASTING NOTES

This wine shows pear drop with lemons and a slight lime influence. The palate is light and fresh with great balance and concentration with light phenolic structure. This is a food friendly wine. *Food: Match with fresh rice paper rolls with a Hoisin dipping sauce.*

