



THE ELDER PINOT GRIS 2012



REGION	Martinborough
WINEMAKER	Paul Mason
VINEYARD NAME	Hanson Vineyard
CLONES	Lincoln Berrysmith
HARVEST DATE	8th May 2012
HARVEST ANALYSIS	22.9 Brix 3.25pH 7.65 g/L TA
OAK MATURATION	50% in old French Oak barriques for 5 months
WINE ANALYSIS	3.31 pH 5.80g/L TA 13.3% Alc 3.5g/L RS
BOTTLING DATE	2nd April 2013

TASTING NOTES

The Elder Pinot Gris is rich and harmonious with aromas of ripe stone fruit and citrus notes on the nose. Made in the Alsatian style, where texture is the key element, this wine shows lovely depth of flavour on the palate yet remains elegant and well balanced. A small amount of residual sugar (3.5g/L) balances the lovely textural elements of this wine. This Pinot Gris will be best enjoyed in its youth but will further develop over the next 5+ years.

THE VINEYARD

The vineyard is located on an elevated river terrace at the southern end of the Te Muna Valley, at the confluence of the Ruakokopatuna and Huangarua Rivers. The site is largely frost free but Spring winds are a challenge. The grapes are grown in the most sustainable manner possible with minimal use of irrigation.

THE CELLAR

The fruit was carefully hand harvested and sorted before entering the winery gate. We gently whole bunch pressed the grapes and left the juice to settle overnight. The juice was then racked to tank where it was cool fermented using selected yeast to give finesse and aromatic intensity. The wine aged for a five months in tank before being transferred to old French oak barriques for a further five months. Ageing in oak barriques has added further palate weight and complexity to the wine. We decided to leave a small amount of residual sugar (3.5g/L) to enhance texture and mouthfeel whilst creating a balanced and elegant Pinot Gris.

THE SEASON

After a mild spring we expected our traditionally warm Martinborough summer to kick into gear and deliver sunny skies and lots of sunshine. The weather gods however had other ideas and summer turned into one of the coolest and greyest on record. These conditions carried on well into March causing lots of worry amongst locals. However April settled into classic vintage weather with warm sunny days replacing the grey of summer. Harvest was several weeks late but the warm settled weather enabled us to wait until the grapes at reached optimum ripeness before picking. Similar in many ways to the superb 2010 harvest the wines show great fruit expression, vibrant acidity and elegance.

Wine from Martinborough, New Zealand

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www.theelderpinot.co.nz