

BLADEN

HAND-CRAFTED WINES



2016 Pinot Gris



Viticulture

Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

Winemaking

The fruit was handpicked and whole cluster pressed in the cool morning conditions. After 24 hours of light settling, the juice was racked off the heavy lees. A selected, aromatic yeast strain and cold fermentation temperature were used to preserve the fruit's inherent flavours. Some residual sugar was left at the end of ferment to retain a delicate balance between acid, sugar and alcohol. Bottling date 9th September, 2016

Wine maker: - Rowan Langdon

Tasting Notes

Alcohol: 13% w/v

Residual Sugar: 4.8g/L

pH: 3.51

Titrateable Acidity: 5.6 g/L

A complex array of spiced pear, nougat, toasted almonds and quince paste. A medium bodied wine with soft, creamy texture and plenty of ripe fruit flavours. These persist on the long, full finish.



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