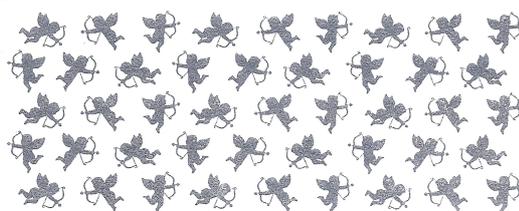


BLADEN

HAND-CRAFTED WINES



LITTLE ANGEL

2017 Little Angel 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 machine harvested 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, delicate flavours. After fermentation, the wine was aged on yeast lees for 2 months to aid the creamy texture.

Wine maker Rowan Langdon

Tasting Notes

Alcohol: 12.5 % w/v

Residual Sugar: 5.5 g/L

pH: 3.56

Titrateable Acidity: 5.6 g/L

A heavenly symphony of apricot and honey aromas entwining in a divine chorus with ripe pear flavours that float across the palate softly as if on the wings of angels.



Hop and Vine
Partnering for Success

Distributed by Hop and Vine www.hopandvine.co.nz