FOUR HAWK DAY

Marlborough Pinot Gris 2014

VARIETY: Pinot Gris

REGION: Marlborough

STYLE: Dry

VINEYARD: Fruit was produced adjacent to our family vineyard in the foothills of the Waihopai Valley in Marlborough, New Zealand's premier wine producing region. Vines are low cropped with only two canes to get the best expression of exuberant Marlborough Pinot Gris fruit characteristics.

VINIFICATION: Our Four Hawk Day Pinot Gris is a single vineyard wine retaining its own "terroir". Grapes were harvested at optimum ripeness and bagpressed at the winery to tank. The juice was then racked and cool fermented using a specific aromatic yeast strain for Pinot Gris. Fermentation temperature was low (10-12C) and once finished aged on ferment lees for four months. The end result is a wine with palate weight and texture.

APPEARANCE: Pale straw colour.

BOUQUET: The nose is very fresh and tight, with elegantly proportioned and intense aromas of pear, nectarine and a hint of fig, which grow in depth.

PALATE: Dry to taste and medium-bodied. Flavours of fig, dried nectarine and other dried fruits fill the mouth whilst the finish is dry, long and rewarding. The acidity is perfect for balance and energy and carries the flavours to a soft, gentle, lingering finish.

FOOD ACCOMPANIMENTS: Pairs well with many foods, especially pork, seafood and cheeses.

CELLARING: Drinking well immediately - cellar 1-4 years.

SERVING TEMPERATURE: Best served 8° to 12° C.

ACCOLADES: Certified Sustainable Winegrowing NZ

SILVER MEDAL: Avenues International Aromatic Wine Competition 2014

SILVER MEDAL- Riverside International Wine Competition 2015

SILVER MEDAL- Royal Easter Show 2015

BRONZE MEDAL – Marlborough Wine Show 2014
BRONZE MEDAL – NZ International Wine Show 2014

TECHNICAL ANALYSIS:

Harvest date: 8 April 2014
Bottled date: 20 August 2014
Winemaker: David Tyney

Brix at harvest: 22.5
Alcohol: 13.5
Residual sugar: 5.1 g/L
Titratable acidity:6.5g/L
pH: 3.32

Packaging: screwcap closure (12x750ml)

Landon-Lane/Janssen Family Vineyard



