

ARCHANGEL

PINOT GRIS 2011

With a hue of pale straw, this delicious wine has a bouquet of ripe red pear on the nose, with hints of passionfruit and toasty biscuit characters. The palate echoes bright fruit flavours of pear, mango and melon. A dry style wine that is textural and mouth-filling with a flinty mineral element and a firm backbone of acidity. A complex wine with a long lingering finish.

Peter Bartle - *Winemaker*

VINTAGE SUMMARY

A growing season with extremes! Spring was warm and dry with no threat of frosts. In stark contrast, the summer was cool and wet. The unseasonable weather in January and February, made for the potential threat of powdery mildew and rot. A watchful eye, together with good canopy management meant the vines remained in good health. Harvest began on 24 March and was finished on 5 April, ensuring all fruit picked was at optimal maturity. It was the earliest harvest to date.

WINEMAKING NOTES

The fruit was hand harvested on 31 March 2011 and was de-stemmed before being pressed to tank. Approximately 80% of the juice was inoculated with a selected wine yeast and fermented in a stainless steel tank. The remaining 20% was fermented in four French Oak barriques for approximately two weeks until the wine was dry. The tank portion of the fermentation was stopped to retain some residual sugar before the wine was blended.



TECHNICAL NOTES

- ◆ Total Acidity 6.20g/L
- ◆ pH 3.50
- ◆ Residual Sugar 7g/L
- ◆ Alcohol 13.5%

PRODUCTION LIMITED TO 400 CASES