



SACRED HILL

HALO

2009 HALO MARLBOROUGH PINOT GRIS

WINEMAKERS NOTE

A fragrant and exotic aroma with delicate nuances of red apple skin, guava and nashi pear along with touches of ginger and spice. A beautifully textured palate with weight, substance and poise. Rich tropical fruits mingle in harmony, with a reminder of summer fruit delights.

Winemaker | Tony Bish

VINTAGE SUMMARY

After the very wet winter of 2008 everyone was keen to switch their gumboots for jandals and enjoy a long dry summer and autumn that is historically typical of Marlborough. While harvesting was not hindered by rain at all, summer was cooler than most years which meant some vineyards took longer to kick into ripening than others. This resulted in a broad spectrum of quality fruit coming in from all over the region. Sauvignon Blanc and Pinot Noir both performed well and early indications are showing wines with lovely flavours and intensity. The Pinot Gris is simply outstanding! The results of this vintage will be well worth waiting for.

VITICULTURAL DETAIL

This single vineyard wine from our Estate vineyard in Marlborough, Hells Gate, is harvested from a very stony and rugged piece of vineyard close to the Omaka Stream. Here we can control the yield and growth habits of this variety, producing a wine of elegance depth and definition.

TECHNICAL DATA

REGION	Marlborough	VARIETY	Pinot Gris
APPEARANCE	Pale straw	STYLE	Dry aromatic white wine
SERVE	Chilled	CELLARING	1-2 Years
RS	3.73 g/L	ALCOHOL	14.0%
PH	3.58	TA	5.8 g/L