

SACRED HILL



Marlborough Vineyards

PINOT GRIS 2008



WINEMAKERS NOTE

Floral aroma with hints of lychee and spicy pear notes. Rich textured palate with lovely apple cinnamon and pear flavours. Smooth and supple wine with a balanced dry finish supported by excellent fruit weight.

Winemaker | Tony Bish

VINTAGE SUMMARY

Marlborough experienced a very warm and dry growing season that extended through late summer and autumn until early April. During March the cool nights that typify Marlborough began to set in and helped retain and intensify the acids and flavours that the region is known for. The heat accumulation during the summer months meant that ripening was ahead of normal and harvest commenced a week or so earlier than usual. This resulted in a big proportion of vineyards being harvested early this year with high levels of ripeness and quality achieved.

VINIFICATION

Cool fermented followed by resting on lee's for mid-palate weight and complexity.

TECHNICAL DATA

REGION	Marlborough	VARIETY	Pinot Gris
APPEARANCE	Pale Straw	STYLE	Dry aromatic white wine
SERVE	Lightly chilled	CELLARING	2-3 Years
RS	5.27 g/L	ALCOHOL	14%
PH	3.49	TA	6.1 g/L