



WILD ROCK

SUR LIE PINOT GRIS 2008

<u>Variety</u>	100% Pinot Gris			
<u>Harvest Data</u>	Brix	23.8	average	
	Hand Harvested	100%		
<u>Winemaking</u>	Whole Bunch	100%		
	Destemmed	0%		
	Fermentation Vessel	Stainless Steel and Oak Barriques		
	Barrel Type	French		
	New Barrel %	0%		
	Maturation	6 months		
	Fining	Yes		
	Filtration	Yes		
	Bottled	Oct-08		
<u>Wine Analysis</u>	Alcohol	14%	Residual Sugar	5.4 g/l
	pH	3.26	Acidity	6.6 g/l
<u>Tasting Note</u>	A pale straw colour, imbued with silver hues. Aromatic characters of ripe apple, pear, tropical flowers and vanilla make for a compellingly complex bouquet. The lush texture and mid-palate succulence are balanced by zesty acidity, providing a refreshing and persistent finish.			
<u>Food Match</u>	Antipasta			
<u>Cellaring</u>	Drink within 3 years of vintage			
<u>Markets</u>	NZ			
<u>Release Date</u>	1-February-09			