



WILD ROCK

SUR LIE PINOT GRIS OTAGO 2009

<u>Harvest Data</u>	Brix	22.4	average	
	Hand Harvested	Yes		
<u>Winemaking</u>	Whole Bunch	Yes		
	Destemmed	No		
	Fermentation Vessel	Stainless steel		
	Barrel Type	5% French oak		
	New Barrel	Seasoned Oak		
	Maturation	4 months on lees		
	Fining	Yes		
	Filtration	Yes		
	Bottled	Aug-09		
<u>Wine Analysis</u>	Alcohol	13.1%	Residual Sugar	5.2 g/l
	pH	3.45	Acidity	7 g/l
<u>Tasting Note</u>	Pale straw yellow in colour. A blend of Waitaki valley and Bendigo grapes, the wine displays exotic fruit, spice, spring flowers and grapefruit aromas. On the palate flavours of lychee, fresh pineapple, pear and mango, rose water and asian spices are framed by cool acidity, a touch of oiliness, and a chalky, talc-like finish.			
<u>Food Match</u>	Seafood			
<u>Cellaring</u>	Drink within 4 years of vintage			
<u>Markets</u>	New Zealand, Australia, UK			