



Vineyard Premium Selection
Central Otago Pinot Gris 2008

VITICULTURE

The 2008 Autumn was dry and warm allowing the ripening fruit to develop good varietal flavours. The fruit at harvest was impeccably clean with good maturity. The use of organic "compost tea" for fertilizing ensures we are actively pursuing natural methods for vine growth.

WINEMAKING

Fruit bins are delivered from the vineyard to the winery. They are held overnight to take advantage of the natural overnight cooling. The whole bunches enter the de-stemmer / crusher that is adjusted to allow for 50% of the berries to be crushed to release the juice and the remaining 50% to remain whole. This is slowly tipped into the press and either straight pressed or kept overnight to cool the juice down and extract more flavors. The press program lasts almost 3 hours. The gentle increase in pressure, from a few turns, avoids green flavors and bitterness coming from the stems. We need to avoid allowing the stems to get broken at every press turn and with too hard pressing. The first juice (90% - free run and low pressure extracted) and the hard press (over 1.2 bar/mm²) are kept separated in the tank and blended afterwards. The hard press needs to be fined because it is more phenolic and oxidised. The juice cools down during the following 2 days to below 8°C This allows the lies to settle down naturally and to be able to rack only the clearest and purest juice. The juice is transferred into a fermentation tank, where it will warm up slowly and get inoculated with the yeasts. The temperature of the fermentation is strictly controlled to stay between 16-18°C. This releases the best quality aromas. This fermentation is slow (over 15 days) to insure the best quality. After this fermentation phase the wine is racked of the yeast lies, to keep all the fruitiness and floral character of the Pinot Gris. Some really fine lies are kept to give some fatness and great mouth feel to the wine. The wine will stay in full tanks and away from oxygen to retain the best aromas.

TASTING

This wine is showing some definite flinty characteristics, quite typical of this region. The nose is nicely aromatic. Clean, delicate and attractive on the nose, it shows fleshy peach and citrus notes up front. Very dry style that has good weight and even some subtle toffee notes.

FOOD MATCHING

A great wine to pair with food, especially good with ethnic influenced dishes. Try accompanying with some of these combinations: Soy, chili and ginger marinated chicken wings, Char Sui and/or Hoison barbecued pork strips, Spicy chorizo sausage, pear, goats cheese and rocket leaf salad, Lemongrass, chicken, sweet corn noodle broth with ginger oil, Paprika and thyme roasted chicken, Scallops bbq on the shell with orange, chili, lime and sesame flavours, Dukkah fried crumbed squid with lemon and olive aioli, Crisp butter crunch lettuce, spicy peanut dressing, avocado and pan fried prawns, For something different, but successful: enjoy the Pinot Gris with some fresh baked ginger spice cake accompanied with creamy blue cheese and some honeycomb.



Drumsara Central Otago Pinot Gris 2008

Vineyard Designation: 100% Single Vineyard

Clones: Pinot Gris Clone 101/14 (30%), 2-15 (70%)

Harvest dates: 15th April 2008

Harvesting: 100% hand harvested

Harvested: ~ 2.70 ton/hectare

Harvest Composition: Brix: 23.5

pH: 3.20

Total Acidity: 5.7g/L

Crushing: 50% whole, 50% crushed

Extraction: 512 litres per tonne

Time on Skins: 24 hours total on skins

Yeast: 58W3, Laffort VL2 & VL3

Cooperage: Nil

Clarification: No fining required

Alcohol: 13.5% by Vol.

Total alcoholic Strength (%v/v): 13.5

Citric Acidity g/L: 0.3

Sorbic Acid mg/L: <10

Titrateable Acid g/L: 5.6

Total Dry Extract g/L: 22.9

Residual Sugar g/L: 3.9

Total Sulphur Dioxide mg/L: 95

Wine Making ~ Batch Number: L0708

Cellaring recommended: 2008 – 2012 **Bottle Seal:** Screwcap

ACCOLADES:

Michal Cooper's Buyers Guide 2010 (4 Star)