



# WAIHEKE ISLAND PINOT GRIS 2011

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

<b>WINEMAKER</b>	Neill Culley
<b>VARIETY</b>	100% Pinot Gris
<b>VINTAGE</b>	2011
<b>REGION</b>	Waiheke Island
<b>VINEYARD</b>	Home Vineyard
<b>ALCOHOL</b>	12%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Stainless steel tank & barrel fermented
<b>CELLARING POTENTIAL</b>	Enjoyable upon release and over the next 5 years.

## TASTING NOTE

This is a dry wine style which displays classic pear and spice aromas, synonymous with New Zealand Pinot Gris. On the palate, there are traces of quince and almond which add complexity. With its generous texture but subtle character, this Pinot Gris is extremely versatile as a food accompaniment.

## FOOD MATCH

Cable Bay Head Chef William Thorpe suggests serving this wine with fresh scallops or grilled chicken.

## VINEYARDS

The fruit comes from Pinot Gris vines on the hillside slopes of our Home Vineyard. The grapes came in clean, ripe and perfectly balanced. Traditional winegrowing techniques such as hand leaf-plucking maintain fruit quality, while low yields guarantee a richness of flavour.

## WINEMAKING

The grapes were hand-harvested and immediately whole bunch pressed. The juice was fermented in barrel using a neutral yeast, allowing the primary fruit flavours to be fully expressed. A portion of the wine underwent malolactic fermentation to add additional interest and depth to the wine. The wine was left to rest on light yeast lees for six months, prior to filtration and bottling.