

Boreham Wood

— SINGLE VINEYARD —

Pinot Gris 2009

The Awatere Valley is known for its relatively harsh climate with strong winds and morning frosts in spring working to harden the vines for the high temperatures of summer followed by the cool nights in autumn. As a result the vines struggle and we are able to harvest small, well matured grapes of typical Awatere finesse and flavour.

The 2009 Pinot Gris is a pure, sustainable, single vineyard Awatere Valley wine.



Growing Season

The 2008-09 season can only be described as almost perfect. Spring weather was warm and windy. Cooler weather prior to Christmas had some impact on flowering and fruit set, which resulted in fewer berries per bunch naturally lowering the yield per vine, whilst the long hot dry spell over the New Year helped to ward off any potential disease.

This year produced very ripe and flavoursome grapes for the Pinot Gris. Harvest was a little later than expected but produced berries with 23.5 brix showing that the Awatere Valley is an ideal spot to grow aromatic wines.

Harvest date – 12th April 2009

Winemaking

The grapes were pressed without sulphur and the juice treated aerobically to help stabilise the colour, which has given this wine complexity that needs to be tried to be believed. Very long and slow ferment took place using Riesling yeast to help with aromatics with a slight hint of residual sugar and a smallest touch of oak.

Aroma – Honey, pear and rose petal, then rolling onto toasty oak and caramelised fig.

Palate – Fragrant and delicious with flavours of white peach, honey suckle, hints of nutty hazelnuts and toasty oak. Beautiful and complex with an oily and viscous mouth feel and a lovely soft, round finish.

Analysis

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| pH | 3.6 |
| TA | 5.2 g/L |
| Alc | 13.5% |
| RS | 6.3 g/L |