

Kawarau Estate Pinot Gris 2007

Made in a dry style with rarely any residual sugars it is fermented in stainless steel using wild yeasts with time on lees, displaying typical varietal characteristics with an appealing minerality. Balanced and elegantly textured with a clean, sweet fruit statement complemented by white pepper and a spicy finish, this wine can be enjoyed now and up to 3 years after vintage. Our Pinot Gris is a food focused wine all about texture, layers and length.

Tasting Notes Our Pinot Gris is an elegantly textured wine displaying orange blossom, pear and lime aromatics complemented by sweet pears and white pepper on the palate with a lasting and appealing mineral finish.

Vintage Notes Until the autumn, the 2007 vintage saw some variable conditions and stark differences in the micro-climates of Central. Spring came early but was followed by cool fronts and changeable weather through flowering. The summer heat didn't arrive until late on in the season but once here, it lingered on giving us an extended, mild autumn. As for Kawarau, we had a relatively successful flowering and although the pinot bunches came in lighter than '06, the autumn hang time allowed for excellent ripening and the development of complex characters in the fruit. Reminiscent of 2003 and 2005, this vintage's wines should show excellent structure and complexity.

When to Drink 2008 to 2010

Cellar Until 2010+

Technical Notes	Picked	April 2007
	Tonnes Harvested	3.304
	Tonnes per Hectare	5.32
	Bottled	January 2008
	Brix at Harvest	23
	Alcohol % by Vol.	13.5
	Residual Sugars g/l	< 3 g/l

Cellar Door Price Sold Out

Awards BRONZE 85-87 pts Dean Tudor, Wine Writer's Circle of Canada

Reviews "Tried against smoked kielbasa, but I found the meat overwhelmed the wine which was clean and minerally."
Dean Tudor, Wine Writer's Circle of Canada

Kawarau Estate Pinot Gris 2006

Made in a dry style with rarely any residual sugars it is fermented in stainless steel using wild yeasts with time on lees, displaying typical varietal characteristics with an appealing minerality. Balanced and elegantly textured with a clean, sweet fruit statement complemented by white pepper and a spicy finish, this wine can be enjoyed now and up to 3 years after vintage. Our Pinot Gris is a food focused wine all about texture, layers and length.

Tasting Notes Our 2006 Pinot Gris is an elegantly textured wine displaying orange blossom, pear and lime aromatics complemented by sweet pears and white pepper on the palate with a lasting and appealing mineral finish.

Vintage Notes An outstanding vintage for Kawarau - good bunch weights, neither over nor under cropped and excellent quality fruit. An early spring threatened a longer frost-fighting season but it never came. The mild spring gave way to a long hot summer and an extended autumn. The excessive heat was counteracted with sufficient irrigation to quench the canopy's thirst and for the first time in a long time, we were picking with a green canopy - most unusual for Central Otago, but very welcome. The wines are looking good too - so 2006 could yet prove to be one of Central Otago's best.

When to Drink 2006 to 2008

Cellar Until 2008+

Technical Notes	Picked	April 2006
	Tonnes Harvested	1.549
	Tonnes per Hectare	2.50
	Bottled	September 2006
	Brix at Harvest	23
	Alcohol % by Vol.	13.5
	Residual Sugars g/l	1.1

Cellar Door Price Sold Out

Cellar Door Sold Out

Kawarau Estate Pinot Gris 2003

Made in a dry style with rarely any residual sugars it is fermented in stainless steel using wild yeasts with time on lees, displaying typical varietal characteristics with an appealing minerality. Balanced and elegantly textured with a clean, sweet fruit statement complemented by white pepper and a spicy finish, this wine can be enjoyed now and up to 3 years after vintage. Our Pinot Gris is a food focused wine all about texture, layers and length.

Tasting Notes This wine is lightly perfumed displaying lime, peach and white pepper. Whilst youthful it is refined with a lingering finish.

Vintage Notes A bumper crop for Central Otago in contrast to below estimate production for the country. The season started with cooler temperatures in the spring but then produced a warm, dry summer with good ripening conditions in the autumn. Through strict canopy management we produced a targeted yield of very high quality with clean bunches and excellent flavours. A classic example of the conditions in which Central can produce wines of the highest quality - subsequently proven by the recognition received for our wines of this vintage.

When to Drink 2003 to 2005

Cellar Until 2005+

Technical Notes	Picked	April 2003
	Tonnes Harvested	1.04
	Tonnes per Hectare	0.92
	Bottled	November 2003
	Brix at Harvest	21
	Alcohol % by Vol.	13
	Residual Sugars g/l	6.7

Cellar Door Price Sold Out

Cellar Door Sold Out