

ATA RANGI  
· MARTINBOROUGH ·

LISMORE  
*Pinot Gris*  
2020

A classic Pinot Gris originally influenced by the style of wines from Alsace but developed over the years into our own, uniquely Martinborough style. Exotic aromas of guava and pink grapefruit, blend with pineapple and apple strudel. The palate is smooth and velvety with flavours of nutmeg, lemon custard and hints of beeswax. The finish has a citrus pith, textural feel that keeps it fresh, with pastry savoury notes.

From vines now over 23 years of age, the depth and complexity of flavour make it one of our favourite food and wine matching choices, especially for anything with heady spice and/or challenging flavours. Fermented in neutral barrels for extra texture, this Pinot Gris will benefit from bottle age.

<b>Harvest Date</b>	14-20 March	<b>Wine Analysis</b>	Alc 14.5% TA 5.9 pH 3.38 Residual Sugar 3.5 g/l
<b>Vineyard</b>	Lismore, Walnut Ridge, Hamden	<b>Winemaking</b>	Fruit hand-picked and whole bunch pressed. Juice cold settled. A combination of ferments in small stainless tanks and 500 litre oak puncheons; in both cases left on lees for several months. Native yeast. No malolactic fermentation.
<b>Harvest Analyses</b>	Brix 23.4 – 24 pH 3.20 -3.35 TA 6.2 -6.9		
<b>Bottling Date</b>	November 2020		
<b>Cellaring Potential</b>	Now to 2027		

