

ATA RANGI

· MARTINBOROUGH ·

LISMORE® *Pinot Gris*

2022

WINE OF NEW ZEALAND

Our Lismore Pinot Gris was originally influenced by the style of wines from Alsace and has developed over the years into our own, uniquely Martinborough style. Fruits and baking spices are the focus of this very aromatic wine. Aromas of apple and pear pie with flaky pastry, and notes of crystallised ginger and marmalade blend together on the nose. Vibrant acidity ties this generous, complex wine together, giving a salty and salivating line to the palate.

From vines now over 25 years of age, the depth and complexity of flavour on the palate make it one of our favourite and versatile wine matching choices. Flavours of pineapple and muscadell raisins linger on the finish making it a perfect match for antipasto platters to dishes with heady spice and/or challenging flavours. Fermented in neutral barrels for extra texture, this Pinot Gris will benefit from bottle age.

Harvest Date	14-25 March	Wine Analysis	Alc 14.3% TA 5.5 pH 3.37 Residual Sugar 5.2g/l
Vineyard	Lismore, Walnut Ridge	Winemaking	Fruit hand-picked and whole bunch pressed. Juice taken to large format barrels with minimal settling.
Harvest Analysis	Brix 22.8 - 24.4 pH 3.20 -3.4 TA 6.8 -7.8		Spontaneous native yeast fermentation and then ageing on lees for 6 months. No malolactic fermentation.
Bottling Date	October 2022		
Cellaring Potential	Now to 2028		