



## CABLE BAY RESERVE PINOT GRIS 2020 Waiheke Island

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.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

<b>WINEMAKER</b>	Chloe Somerset
<b>VARIETIES</b>	100% Pinot Gris
<b>VINTAGE</b>	2020
<b>REGION</b>	Waiheke Island
<b>VINEYARDS</b>	Home Vineyard
<b>ALCOHOL</b>	12.5%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Fermented and matured in a concrete egg for 6 months.
<b>CELLARING POTENTIAL</b>	Enjoy now and for the next 4+ years.

### TASTING NOTE

Aromas emanate of Blood Orange and freshly picked Braeburn Apple, this is backed by Kaffir Lime leaves and wet limestone as the bouquet fully reveals itself. There is a richness to this wine which is cut through with the crisp acidity on palate. It is medium bodied and the 6 months aging on fermentation lees in the concrete egg is perceived through a complex structure which complements the other elements on the palate. A wine that would be great to drink by itself, or be matched to a variety of dishes.

### FOOD MATCH

Fresh South-East Asian Salad. Cheese match – Fresh Goat Cheese, Mozzarella, Gruyere.

### VINEYARDS

Our Pinot Gris grows on a west facing hillside slope just next to our winery on Waiheke Island. The 2020 vintage presented challenges in the growing season with a windy spring which effected flowering and yields. This allowed the vines to put all their energy into the smaller crop, which comes through as a rich, concentrated finished wine. The vineyard is managed using traditional winegrowing techniques, the bulk of which is done by hand.

### WINEMAKING

The grapes were hand-harvested and the grapes led straight into the winery (50m trip). The fruit was whole bunch pressed, directly into our concrete egg for ferment. We kept the ferment a bit warmer, to build body and texture. The wine was matured in the egg on full lees for 6 months, and as a result it developed a lovely creamy consistency on the palate. This wine is naturally un-fined, and bottled with minimal filtration.