

ARCHANGEL

INAUGURAL RELEASE

PINOT GRIS 2009

This lively Pinot Gris displays aromatic spices and honeysuckle. The palate opens up to tropical fruits, quince and ripe pear. The rich and lively texture of this wine ensures that it will accompany dishes of substance including those enriched with aromatic spices. Enjoy this wine over the next three years.

John Belsham – *Winemaker* (2 December 2009)

VINTAGE SUMMARY 2009

Vintage 2009 saw 'Mother Nature' hand out it's fair share of challenges weather wise. Frost events during the spring caused a slight loss in fruit production in the Pinot Gris and Pinot Noir. Heavy rain during flowering also reduced the yield slightly. Unexpected hail storms in December (thankfully) didn't cause too much damage, but strong winds did result in some natural shoot thinning. The cooler and wetter than normal summer meant that ripening of fruit was slow. However, despite these vagaries in the weather, our viticultural team managed to keep the vines in excellent condition throughout the growing season. The canopies remained in good health and the grapes remained free of disease through a carefully managed programme of shoot thinning, leaf plucking and fruit thinning. Yields were kept low and we were able to harvest all the fruit at an optimum level of ripeness. Harvest began on 16th April and was completed on 5th May.



TECHNICAL NOTES

- ◆ Clone: Berrysmith
- ◆ Hand Harvested
- ◆ Harvest Date: 5th May 2009
- ◆ Total Acidity 7.4 g/L
- ◆ pH 3.41
- ◆ Residual Sugar 7.7 g/L
- ◆ Alcohol 13.7% vol

PRODUCTION LIMITED TO 200 CASES