

ARCHANGEL

PINOT GRIS 2010

A rich and lively wine exhibiting ripe stone fruit flavours and displaying notes of ginger and ripe pear. The silky texture of this wine ensures that it is an attractive aperitif as well as an accompaniment for seafood and Asian cuisine. Enjoy this wine over the next three years.

John Belsham – *Winemaker*

VINTAGE SUMMARY

The 2010 vintage was one of optimism. The season began with a long cool spring. The cooler weather lingered into early summer with higher than average rainfall. A short burst of hail in early January reduced the yield by 25%, but this freak weather event also marked the end of the cold weather. Warmer weather in February saw good ripening of fruit with the canopy remaining in excellent condition. Fruit bunches were smaller than what we had seen in the past, with small to medium sized berries. The lower yields produced high quality fruit, displaying concentrated fruit flavour in the Pinot Noir and pronounced aromatics in the whites. Harvest began on 6 April and finished on 13 April. The excitement and optimism for some great wine to emerge from the winery alleviated the challenges of the 2010 growing season.



TECHNICAL NOTES

- ♦ Clone: Berrysmith
- ♦ Hand Harvested at 23,5 Brix
- ♦ Harvest Date: 13 April 2010
- ♦ Fermented in stainless steel at cool temperatures over 30 days
- ♦ Fermentation stopped prior to dryness in order to retain a hint of natural sweetness
- ♦ Bottling date: 26 October 2010
- ♦ Total Acidity 7,5 g/L
- ♦ pH 3,40
- ♦ Residual Sugar 7,9 g/L
- ♦ Alcohol 13,5 % vol

PRODUCTION LIMITED TO 300 CASES