

ARCHANGEL

PINOT GRIS 2012

On the nose, this elegant Pinot Gris offers aromas of lifted ripe pear, melon and passion-fruit with hints of spice and orange blossom. On the palate, a layering of sweet pear and passionfruit together with some flinty mineral overtones: A complex, dry-style wine with good palate weight, balanced acidity and a long, lingering finish.

Peter Bartle - *Winemaker*

VINTAGE SUMMARY

The 2012 growing season began with a cool, wet spring. Some hot days prevailed from mid-December through January with intermittent rain events. Early autumn saw cooler and wetter weather than normal. The rain posed no threat and the vines remained in excellent condition. The few weeks leading up to harvest saw warmer, balmy days, seeing sugar levels in the grapes increase, creating a sense of urgency for the fruit to be picked. Determined to harvest at optimum ripening, the Archangel team worked long and hard to get the fruit to the winery. The grapes harvested were pristine, expressing rich varietal characteristics. Harvest began on 4 April and was completed on 15 April.

WINEMAKING NOTES

The Pinot Gris fruit was hand harvested on 14 April 2012 at 24.8 brix and was de-stemmed/crushed before being pressed to tank. The juice was inoculated with selected wine yeast and fermented in stainless steel tank to retain the varietal/fruit characteristics. The fermentation was stopped to retain some residual sugar.



TECHNICAL NOTES

- ◆ Total Acidity 6.72g/L
- ◆ pH 3.49
- ◆ Residual Sugar 8.5g/L
- ◆ Alcohol 14%

PRODUCTION LIMITED TO 470 CASES