



MAKARAKA

ESTATE

Reserve Pinot Gris 2010

The Makaraka Estate Series celebrates Gisborne's unique Terroir with a distinctive aromatic Pinot Gris finished in an appealing rounded style that makes for an ideal wine to share with friends.

Winemaker: Russell Walsh

Technical Specifications:

Growing Season Climate Data (Oct-April)

Growing Degree Days:	1509 °C
Rainfall:	499mm
Mean Max Temp:	22.3 °C
Mean Min Temp:	11.8°C

Vine Age: 2-4 years

Pruning Regime: VSP

Wine Analysis

Alcohol:	13.2	% v/v
Residual Sugar:	8.5	g/L
Titrateable Acidity	5.8	g/L
(as Tartaric Acid)		
pH:	3.59	

Gisborne Growing Season:

The season started with only one frost recorded in the Ormond area in September. October was considerably cooler than normal resulting in an accumulated GDD from 1 September to 1 November of only 166 compared to the long term average (LTA) of 227. November and December were significantly drier than the norm and received only 77% and 35% respectively of the average rainfall. January was the second wettest since records began (1905) with the airport receiving 170mm, or 315% of the LTA. However, February & March were warm & dry, receiving only 29% & 21% respectively of their LTA. To follow, April was significantly warmer & sunnier, finishing just 0.6 hrs short of the sunniest April recorded. The overall quality of the fruit was good to very good, with 2010 being best regarded as a vintage that rewarded those that waited.

Vineyards

Fruit was sourced from Select parcels and Premium vineyards at Matawhero 41% and Makauri 59% in Gisborne. With their unique climatic conditions and soils comprising a mixture of moisture retaining clay and silt loams, the resulting fruit from both appellation's are renowned for producing aromatic wines of note.

Winemaking Details:

This Pinot Gris was made using a classic "New World" approach to harness and highlight the unique aromatic character of Pinot Gris. Low cropping premium pinot Gris clones and blocks were vinified separately. Gentle handling and light pressing was used to maximise the flavour capture from the juice close to the skins. Yeasts

were selected for their aromatic contribution and ferment temperatures kept cool to preserve aromatics and to retain fruit freshness. Fermentation was stopped before dryness to retain some natural sweetness and balance wine acidity. A small amount of Gewurztraminer 3% has been included at blending to further lift the aroma and balance of the wine. This wine was finished and bottled early to capture the immediate fruit appeal shown in the vineyard.

Oak Regime:

No oak was used in the making of this wine.

Aroma and Palate:

Colour: .Pale yellow straw.

Aroma: A lifted aroma of strawberries and cream, spiced pear and ripe stonefruits.

Palate: A Rich and textural , off dry wine displaying creaminess and ripe apple softness on the finish.

Cellaring and Food Matching:

The easy drinking nature of this wine is well suited to lunchtime and pre dinner occasions. This wine as also robust enough to partner Indian and mildly spiced Asian Cuisine. Enjoy with Asian chicken and noodle dishes or roast pork with apple sauce.

Drinking now and for up to two years.