



STATION IMPORTS
Importers of superior New Zealand wines

Kawarau Estate Pinot Gris 2007

Our Pinot Gris is made in a dry style with a little residual sugar. Fermented in stainless steel using wild yeasts with time on lees, the wine displays typical varietal characteristics with an appealing minerality. Youthful but elegant, this wine can be enjoyed over the next 2 or 3 years.

Tasting Notes: Elegantly textured wine displaying orange blossom, pear and lime aromatics complemented by sweet pears and white pepper on the palate with a lasting and appealing mineral finish.

Vintage Notes: Until the autumn, the 2007 vintage saw some variable conditions and stark differences in the micro-climates of Central. Spring came early but was followed by cool fronts and changeable weather through flowering. The summer heat didn't arrive until late on in the season but once here, it lingered on giving us an extended, mild autumn. As for Kawarau, we had a relatively successful flowering and although the pinot bunches came in lighter than 2006, the autumn hang time allowed for excellent ripening and the development of complex characters in the fruit. Reminiscent of 2003 and 2005, this vintage's wines should show excellent structure and complexity.

Cellar Until: 2010

Technical Notes: Picked April 2007
Tons harvested 3.31
Tons per hectare 5.32
Bottled January 2008
Brix at harvest 23
Alcohol 13.5%
Residual Sugar <3g/l

Winemaker: Dean Shaw, Central Otago Wine Company

