



# STATION IMPORTS

Importers of superior New Zealand wines

## **Kawarau Estate Pinot Gris 2008** **Certified Organically Grown Grapes**

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. Balanced and elegantly textured with a clean, sweet fruit statement complemented by white pepper and a spicy finish. To be enjoyed now and up to 3 years after vintage.

**Tasting Notes:** Sandalwood, spice, and white peach aromatics followed by a warm, yeast driven, silky elegant texture with loads of depth, concentration, and length.

**Vintage Notes:** A very good season for both the region and Kawarau. An early and mild spring with only a few frosts allowed for some good canopy growth. Followed by good weather through flowering and an extended but not excessively hot summer the vines were in great shape for optimal ripening. The season had the makings of a very good vintage.

**Cellar Until:** 2011+

**Technical Notes:** Picked April-May 2008  
Tons harvested 4.092  
Tons per hectare 6.466  
Bottled March 2009  
Brix at harvest 23  
Alcohol 13.0%  
Residual Sugar 4.9g/l

**Winemaker:** Dean Shaw, Central Otago Wine Company

