



TARRAS, CENTRAL OTAGO

PINOT GRIS 2007

TASTING NOTES

A delicate pale coloured pinot gris with green tints and a lovely floral-citrus fragrance. Very pure and high-toned with lemon-lime, ripe melon and pear notes. Dry and minerally with a very smooth texture and restrained alcohol on the finish. Delicious as an aperitif, and a good match with food.

TERROIR

Soils: wind-blown loess over deep glacial gravels, mulched with flowering plants grown in the inter-rows. Sustainably farmed vineyard with well-tended vines. Central Otago is New Zealand's only region with a continental climate, extreme dryness, warm days and cool nights.

VINTAGE

A cool December was followed by a warm calm summer and prolonged sunny autumn with warm days and cool nights. Harvest was late, allowing full ripening and flavour development.

TECHNICAL DETAILS

The wine was partially fermented in oak barrels to add complexity to the flavour. Alcohol: 13.8%, TA: 7.5 g/L, sugar: 5.4 g/L.

FOOD MATCH

Lightly chilled, this wine is delicious as an aperitif, or to accompany fish, salads, poultry or game.

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Sustainable viticulture • Caring for the soil • Caring for the riverbank • Restoring native vegetation