



PINOT GRIS 2012

Here in Marlborough, classic Rapaura gravels absorb the sun's warmth during the day, radiating back onto the grapes by moonlight, to create the highly aromatic flavours for which Marlborough is so highly reputed.

WINEMAKER'S REMARKS

This wine is pale lemon in colour with a fragrant bouquet of pear and papaya aromas and a hint of spice. The palate displays ripe lemons and pear flavours with a concentrated, fresh and succulent finish. Opawa Pinot Gris is a versatile food wine and matches well with a variety of dishes - especially lightly spiced Asian influenced cuisine.

VITICULTURE & WINEMAKING

Made from grapes sourced from both Wairau and Awatere Valley vineyards, the fruit was harvested in the cool of the morning and pressed using a long slow cycle. A cool tank fermentation followed, using an aromatic yeast. After a short period on yeast lees the wine was clarified and filtered prior to bottling in August 2012.

TECHNICAL INFORMATION

Vintage	2012
Region	Marlborough
Alc/Vol	13.0%
TA	6.0 g/L
RS	3.5 g/L

www.opawawine.com

