

WAIHEKE ISLAND NEW ZEALAND WINE

## EXILED PINOT GRIS 2012

HARVEST DATE 7/4/12 – 18/4/12 BRIX @ HARVEST 25-26.6 BARREL N/A T.A 6.6 PH 3.40 R.S 30g/l ALC 13.5% REGION Ponui Island

## CELLAR NOTES

2012 was a cool but excellent vintage resulting in wines of purity and intensity. Our Ponui Pinot gris was hung on the vine for a very long time and ripened incredibly well with also a small amount of Noble Pinot Gris selected.

The fruit was given extended skin contacted and was macerated going into the press to further increase the flavour intensity and tannin extraction. After gentle pressing the juice was settled clear and racked off to tank for a long slow fermentation a with carefully selected yeast strain.

Each parcel was chilled to below zero degrees to stop the fermentation as the desired balance of sugar, acid and natural fruit tannin was achieved. The wines stayed chilled right up to bottling to retain as much carbon dioxide from the fermentation as possible resulting in a natural spritz in the wine.

## TASTING NOTE

Exiled Pinot gris is a wine of purity, with aromas of pear mandarin cinnamon and ginger in an off dry style. The wines natural sugar is balanced by fruit tannin, a spritz of carbon dioxide and vibrant acidity, it is pure concentrated delicious and decadent.

## EXILED

Named in tribute to Napoleon's final place of exile where he was banished after his defeat at Waterloo. Exiled is awarded to our most prized Pinot Gris, made exclusively from the St Helena clone grown on our Ponui Island vineyards.

This wine is bottled and protected under screw cap as we believe it is the best closure for quality wine.



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