

RIMU GROVE WINERY

NELSON | NEW ZEALAND

2019 *Bronte* Pinot Gris

Winemaker's Notes

Harvest date	12-13 March 2019
Sugars at harvest	22.6 Brix
Bottling date	7 August 2019
Cases produced	482
Alcohol	13.0%
Residual Sugars	6 g/L
pH	3.45
T/A	6.81 g/L

This wine was produced from fruit grown in the Moutere Hills which underwent gentle whole-cluster pressing. 9% aged sur lie in seasoned French Oak and Acacia barrels, 91% aged sur lie in stainless steel tanks.

Tasting Notes:

Classic aromas of sweet pears and citrus blossom with hints of spice and minerality; luscious full-bodied mouthfeel with sweet citrus overtones, good balance and a long, lingering finish.

Review

★★★★ *New Zealand Wines 2021: Michael Cooper's Buyer's Guide*

“Hand-picked in the Moutere hills and mostly handled in tanks (10 percent oak-aged), the 2019 vintage is an off-dry style (7 grams of residual sugar), with mouthfilling body and vibrant peach, pear and spice flavours, showing excellent delicacy and depth. A very harmonious wine, it's a drink-now or cellaring proposition.”

Availability

Recommended retail price: \$24.95

To order wine, please contact Rimu Grove Winery:

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Website: www.rimugrove.co.nz