



WRIGHTS

FAMILY WINEGROWERS SINCE 1931

Natural Wine Co Organic Pinot Rose Gisborne

At Wrights Vineyard & Winery we work from the grassroots to produce hand crafted boutique wines in an ethical and environmentally friendly way. Our grapes and wines are certified organic and grown using biodynamic techniques. In the winery additives are kept to a minimum, to show case the vintage, wines and terroir of the vineyard.

Geoff Wright owner, winegrower is NZ's 3rd generation winemaker of Croatian descent. With winemaking commencing in the 1920's, Kumeu, Auckland. Old world meets New world!

Vintage Conditions

The Rose comprises 88% Pinot Noir and 12% Pinot Gris. The Pinot Noir and Pinot Gris was harvested from our Coastal Vineyard, Mauntuke. Both grape varieties were harvested based on flavour and acid levels.

The summer had lovely intensity of heat and cool nights with the coastal sea breeze influence. The varietals were blended together to achieve fruit intensity with lovely mouth feel.

Pinot Noir *Hand Picked* Harvest: 20th March Brix: 22.6

Pinot Gris: *Hand Picked* Harvest: 3rd April Brix: 22.5

Winemaking

The Pinot Noir grapes, were destemmed and crushed and soaked on skins for two days then pressed off and fermented in tank. The Pinot Gris was destemmed and crushed and also fermented in tank. Once the wines were off yeast lees they were then blended together.

Indigenous yeasts were encouraged. Minimal lees contact, to encourage freshness and fruit flavours, no fining agents were used in this wine.

Tasting Notes

Colour: *Pink* Salmon Aroma: Strawberry and blackcurrants

Palate: Fresh style with natural sweetness and a smooth finish.

Serve: *Chilled* Food Match: Seafood, barbecue, tasty dips.

Alcohol: 12.5% Acidity: TA 7.0 ph 3.30 Residual Sugar: 12.5 grams per litre

