



FALCONHEAD

HAWKES BAY PINOT GRIS

2014



This wine has a very light salmon hue. The nose is a delicate blend of pear and apricot overlaid with lychee and lavender. The palate shows flavours of pear and spices – nutmeg and cinnamon. The slight sweetness is balanced by soft acidity.

The fruit for this wine was sourced from two of our Hawkes Bay vineyards. About $\frac{3}{4}$ came from Kinross on the left bank of the Ngaruroro river and $\frac{1}{4}$ from Riverview on the right bank. The fruit was pressed in our Riverview winery and the juice transported to our Katikati winery. At Katikati the juice was fermented in stainless steel at low temperatures to preserve the delicate aromatic character. A number of separate batches were fermented using a range of yeasts to add complexity. Some of these ferments were stopped before reaching dryness and these were used during blending to achieve the desired level of residual sugar.

The wine was bottled in August 2014.

Wine Analysis:

Region: Hawkes Bay

Vintage: 2014

Contains: Sulphites

Produced with milk product. Traces may remain.

Alcohol: 12.0

Standard Drinks: 7.1

