

KUMEU RIVER



2007 PINOT GRIS

In the Alsace region of France, Pinot Gris grapes are responsible for producing some of the most exquisitely luscious wines in the world. It is this style of wine that Kumeu River strives to emulate. While “gris” means “gray” in French, the skin of a Pinot Gris grape may appear anywhere from a dappled blue-gray to a pinkish brown, depending on where it is grown. The skins of the Kumeu River Pinot Gris grapes are amazingly bright red. When pressed, the juice has a slight pink color that disappears during the fermentation process to eventually reveal a wine with a lovely pale golden hue.



VINEYARD REGION:	Kumeu, Auckland, North Island, New Zealand
WINEMAKER:	Michael Brajkovich MW
VARIETAL:	100% Pinot Gris
HARVEST:	Hand harvested
VINIFICATION:	Indigenous yeast fermentation
PRODUCTION:	3,000 (12/750ml)
IMPORTED CASES:	200
ALCOHOL:	13.5%
TA:	6.0g/L
RS:	10g/L

VINTAGE NOTES

The 2007 vintage began with frost and hail in the spring, which reduced the yield of our Pinot Gris. The second half of the summer gave us beautiful ripening conditions and we were able to achieve a level of rich concentration and luscious texture in the Pinot Gris that we have not seen before.

TASTING NOTES

This is certainly the most layered and complex Pinot Gris we have made to date. The indigenous yeast fermentation took place in tanks over an extended period, in conjunction with a partial malolactic fermentation. The 10 grams per liter of residual sugar is hardly noticeable due to the concentration of flavor and the textural richness that this wine displays.

The aromas have typical peach and stone fruit notes tinged with the floral spiciness that we have come to expect from Pinot Gris. On the palate the wine is rich and complex with lovely length of flavor. It is delicious now, but will continue to improve into the next year as demonstrated by previous vintages.