

2009 Pinot Gris



In the Alsace region of France, Pinot Gris grapes are used to produce 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 is a sub-region of the Auckland wine district. Despite being situated well north of New Zealand’s other viticultural regions, Kumeu’s climate is kept cool due to its close proximity to the Tasman Sea, just 20 kilometers (nearly 12.5 miles) to the west, and the Pacific Ocean 30 kilometers (18.6 miles) to the east. These two large bodies of water generate clouds, keeping peak summer temperatures below 30 degrees Celsius (86 degrees Fahrenheit).

Vintage Notes

Light rain a few weeks before the grapes were due to be picked introduced some botrytis (noble rot); fortunately this dried before harvest and only added to the richness and complexity of the wine.

Technical Information

Varietal Composition: 100% Pinot Gris

Vinification:

Wild yeast fermentation took place in tanks over an extended period of time in conjunction with malolactic fermentation. The winery stopped fermentation at 8.5g/L of residual sugar, which is a little drier than previous years and gives a crisp and refreshing quality to the wine.

Alcohol: 12.5%

TA: 6.1g/L

Tasting Notes

The aromas have typical peach and stone fruit notes tinged with the floral perfume expected from Pinot Gris. On the palate, the wine is rich and complex with an oily texture that coats the tongue and lingers with a lovely length of flavor.