

2010 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

A spring frost caused a significant loss of fruit, followed by an equally difficult flowering period leading to fewer berries per bunch. As a result, yields were only about 50 percent of normal. Very low rainfall throughout the growing season and lovely, warm ripening conditions towards the end led to a small but beautiful crop of Chardonnay.

Technical Information

Varietal Composition: 100% Pinot Gris

Vinification: Wild yeast fermentation took place in tanks over an extended period of time. The winery stopped fermentation at 9.4g/L of residual sugar.

Cases Imported: 28 (12/750ml)

Alcohol: 13%

TA: 5.8g/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 on the palate with a lovely length of flavor. Pinot Gris is one of the few wine styles that can handle the spiciness of chili, so together with the sweet succulence of prawns, a nicely chilled bottle of Kumeu River Pinot Gris makes a spectacular combination.