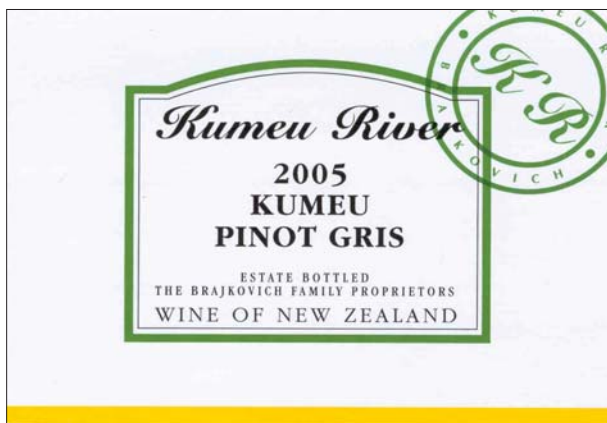


Kumeu River

2005 PINOT GRIS KUMEU

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.



WINEMAKER:	Michael Brajkovich MW
VARIETAL COMPOSITION:	100% Pinot Gris
FERMENTATION:	Indigenous yeast
CASE PACK:	12/750ml bottles
IMPORTED INTO U.S.:	200 cases
ALCOHOL:	12.5%
RESIDUAL SUGAR:	12.0 g/L



WINE REGION

Kumeu is a sub-region of Auckland, with a cool, maritime climate influenced by the South Pacific Ocean. Summer temperatures are cool and winter temperatures are comparatively warm, without seasonal extremes: autumn is generally dry and sunny; however, extended cloud cover is not uncommon.

TASTING NOTES

2005 was an excellent vintage for Pinot Gris. The lower yields combined with terrific summer weather resulted in a wine that is concentrated and luscious.

The 2005 displays fruit aromas that are very floral and reminiscent of rose petals. On the palate, the wine is characterized by a rich and oily texture that coats the tongue and lingers on the palate. Pinot Gris is a variety that goes well with food, especially rich and intensely-flavored dishes.

