

KUMEU RIVER



2006 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 Partial malolactic fermentation
BOTTLED:	August 2006
PRODUCTION:	4,700 (12/750ml)
IMPORTED CASES:	200
ALCOHOL:	12.5%
TA:	8.7g/L
RS:	8.0g/L

VINEYARDS

The Pinot Gris is sourced from four vineyard sites in Kumeu covering approximately 15 acres. One of the vineyards is owned by the Brajkovich family, the other three sites are fully managed by Kumeu River.

HARVEST NOTES

2006 was a spectacular vintage. A lovely spring led to excellent flowering and the ensuing summer weather was fantastic, leading to good ripening conditions for all varieties. The 2006 Pinot Gris is the best we have seen to date. The grapes were fully cherry-red in color and ripe in flavor.

TASTING NOTES

With eight grams per liter of residual sugar, the 2006 is slightly drier than previous vintages, but the concentration and textural richness is greater than before. The aromas have typical peach and stone fruit notes, tinged with the floral spiciness that we have come to expect from our Pinot Gris. On the palate, the wine is rich and complex.