

ŌHAU GRAVELS 2018 Pinot Gris

WINEMAKER

Jane Cooper

COLOUR

Pale bright gold

AROMA

Aromatic notes of guava, sherbert, ripe pears and spice.

PALATE

The succulent palate shows lovely ripeness with tropical fruit, luscious pears and a scented, perfumed finish

FOOD MATCH

Enjoy with lightly spiced Asian dishes, fresh summer salad with pan-fried scallops, or white fish and aioli.

TECHNICAL ANALYSIS

Alcohol 13.0% v/v

Titrateable Acidity 6.7 g/L

Residual Sugar 15 g/L

REVIEWS

Bright, fresh and inviting, the attractively expressed bouquet shows rockmelon, nectarine, Nashi pear and apple blossom characters, followed by a succulent palate that is plump and fleshy. The wine is immediately appealing with plenty of juicy fruit flavours, backed by silky mouthfeel and refreshing acidity.



91 / 100 points

Sam Kim, Wine Orbit - September 2018



ŌHAU WINES LIMITED

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ŌHAU GRAVELS 2018 Pinot Gris

Auckland -

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- Wellington



VINE AGE

10 years

PRUNING REGIME

Scott Henry and 2 cane VSP

MAXIMUM TEMPERATURE

30 degrees celcius

AVERAGE TEMPERATURE

16.3 degrees celcius

BUD BREAK

23 September 2017

FRUIT HARVESTED

25-30 March 2018

VITICULTURE

An open canopy with good fruit exposure ensures full ripeness. Our long growing season and cool nights provide ideal conditions for flavour development..

WINEMAKING

The winemaker used a range of aromatic yeasts and fermented at quite cool temps, clarified and stabilised the wine to enhance the aromatic freshness. Prepared for bottling in August 2018.

ŌHAU

