



# WOVEN STONE 2018 Pinot Gris

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## WINEMAKER

Jane Cooper

## COLOUR

Pale bright gold

## AROMA

Lovely aromatic notes of gala apple, spice and Turkish delight.

## PALATE

A weighty palate of pear drop, apple and guava, leading to a charming, balanced finish.

## FOOD MATCH

A food-friendly style – an ideal companion to chicken and fish dishes, or enjoy with your favourite soft cheese.

## TECHNICAL ANALYSIS

Alcohol 13.0% v/v

Titrateable Acidity 6.2 g/L

Residual Sugar 11 g/L

## REVIEWS

It is nicely lifted on the nose showing nectarine, fresh pear, mandarin and apple blossom aromas. The palate is delightfully fruited and rounded with charming flavours and smooth mouthfeel, leading to a lingering succulent finish. Friendly and very approachable.



**87 / 100 points**

*Sam Kim, Wine Orbit – September 2018*



**ŌHAU WINES LIMITED**

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[WWW.OHAUWINES.CO.NZ](http://WWW.OHAUWINES.CO.NZ)





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Auckland -

ŌHAU -

- 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 April 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

With pinot gris it's important to maintain a good balance between acidity, alcohol and residual sugar, and to optimise the aromatic qualities from the vineyard. To do this, we are gentle with the fruit, ferment the wine slowly to capture the aromatics and leave a residual sugar that adds to - but doesn't dominate - the wine. Prepared for bottling in August 2018.

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