

## CABLE BAY PINOT GRIS 2014 Waiheke Island

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).



<b>WINEMAKER</b>	Neill Culley & Chloe Parkinson
<b>VARIETY</b>	100% Pinot Gris
<b>VINTAGE</b>	2014
<b>REGION</b>	Waiheke Island
<b>VINEYARD</b>	Home Block
<b>ALCOHOL</b>	11.5%
<b>SWEETNESS</b>	Dry- 2.4g/L
<b>FERMENTATION/AGING</b>	Fermented in stainless steel tank, partially aged in older oak .
<b>CELLARING POTENTIAL</b>	Enjoyable upon release and over the next 3-5 years.

### TASTING NOTE

This is a beautifully varietal Waiheke Island Pinot Gris, expressing all the characteristics of a long, cool, perfect growing season. Jasmine, fresh lemon, toasted pinenut, and pear aromas come together to form a delightful nose. The palate is light on its feet, mineral and long, with focused acidity and great overall balance. Fruit flavours linger for an age on the finish; a real winner.

### FOOD MATCH

Roast chicken stuffed with lemon and lavender. This wine is very versatile with food.

### VINEYARDS

Our Pinot Gris grows on a west facing hillside slope just next to our winery on Waiheke Island. The 2014 vintage was fantastic; the whites in particular have a special quality about them, an air of elegance. The vineyard is managed using traditional winegrowing techniques, the bulk of which are done by hand. Our viticulture strives towards quality, while low yields guarantee a richness of flavour.

### WINEMAKING

The grapes were hand-harvested by our enthusiastic picking crews early in the morning, and the grapes led straight into the winery (a matter of a 50m trip). The fruit is whole bunch pressed, a method which we believe produces pure, clean juice that perfectly retains its delicate aroma and flavour compounds. This juice was then fermented in a stainless steel tank at cool temperatures using neutral yeast, allowing the varietal fruit flavours to be fully expressed. The wine was left to rest on light yeast lees for five months, and as a result it developed a lovely creamy consistency on the palate. This wine is naturally un-fined, and bottled with minimal filtration.