



CABLE BAY PINOT GRIS 2013

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).

WINEMAKER	Neill Culley & Chloe Parkinson
VARIETY	100% Pinot Gris
VINTAGE	2013
REGION	Waiheke Island
VINEYARD	Home Block
ALCOHOL	13.4%
SWEETNESS	Dry
FERMENTATION/AGING	Fermented in stainless steel tank, partially aged in older oak .
CELLARING POTENTIAL	Enjoyable upon release and over the next 3-5 years.

TASTING NOTE

Beautifully varietal Waiheke Island Pinot Gris. Quince, pear, violets, dill flower and fresh bread aromas come together to form a delightful nose. The palate is mineral and long, with focused acidity and great overall balance. Fruit flavours linger for an age on the finish; a real winner.

FOOD MATCH

Salmon Gravalax or Pork with baked Artichoke. This wine is very versatile with food.

VINEYARDS

The fruit comes from Pinot Gris vines on the hillside slopes of our Home Vineyard. The grapes came in clean, ripe and perfectly balanced. Traditional winegrowing techniques such as hand leaf-plucking maintain fruit quality, while low yields guarantee a richness of flavour.

WINEMAKING

The grapes were hand-harvested and immediately whole bunch pressed. The juice was fermented in a stainless steel tank at cool temperatures using a neutral yeast, allowing the varietal fruit flavours to be fully expressed. The wine was left to rest on light yeast lees for several months, half the volume in older oak and half in stainless steel tank, prior to minimal filtration and careful bottling.

