



CABLE BAY PINOT GRIS 2016

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	Chloe Parkinson
VARIETY	100% Pinot Gris
VINTAGE	2016
FERMENT NAME	Show us your dance moves M.J.
REGION	Waiheke Island
VINEYARD	Home Block
ALCOHOL	11.5%
SWEETNESS	Dry- 5.5g/L
FERMENTATION/AGING	Fermented and aged in stainless steel tank.
CELLARING POTENTIAL	Enjoyable upon release and over the next 3-5 years.

TASTING NOTE

This is a beautifully varietal Waiheke Island Pinot Gris, from a lovely cool vintage. The season brought very low yields, which has resulted in a wine full in flavour and diversity. Custard apple, golden plum, spiced poached pear and crumble aromas come together to form a delightful nose. The palate is light on its feet, mineral and long. It is outlined with grapefruit pith type phenolics, coupled with lovely fruit sweetness which creates great overall balance. A shy lass at first, but once you get to know her, she really comes out of her shell.

FOOD MATCH

Thai salad or Vietnamese type flavours

VINEYARDS

Our Pinot Gris grows on a west facing hillside slope just next to our winery on Waiheke Island. The 2015 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 6 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.