CABLE BAY

VINEYARDS

RESERVE PINOT GRIS 2021

WAIHEKE ISLAND · AUCKLAND



VARIETY	100% Pinot Gris
VINTAGE	2021
REGION	Waiheke Island, Auckland
SINGLE VINEYARD	Waiheke Vineyard
HARVEST DATE	5th February
YIELD	1.9kg/vine
ALCOHOL	13.0%
SWEETNESS	Dry
ACIDITY	6.2g/L
VINIFICATION	Fermented and matured in a concrete egg for 6 months full lees
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 8+ years
PRODUCTION	200 cases
RRP	NZ$39.00

TASTING NOTE

A picture of elegance and subtlety. Exotic aromas of kiwifruit, lemon confit and quince form a poised bouquet. There is a richness to this wine which is balanced with the fine, focused acidity and a chalky texture. This wine was fermented and aged on lees in our concrete egg vessel, which has built complexity, depth and length on the palate. A well-balanced wine expressive of our special coastal site.

VINEYARDS & VITICULTURE

Our Waiheke Vineyard is entirely owned and managed by Cable Bay Vineyards to ensure we produce the best quality fruit possible. We practice regenerative viticulture, and we are accredited with Sustainable Winegrowing NZ. We are located on the sun-drenched, western side of the island, on steep slopes overlooked by Rangitoto volcano. We have predominantly mineralised clay volcanic soils over Jurassic era rock. This type of geology and soil provides wines with great mid-palate weight and minerality. This wine is made from French and Italian Pinot Gris/Grigio clones. The 2021 growing season started with windy spring conditions which resulted in low yields of top quality fruit.

WINEMAKING

The grapes were hand-harvested and the grapes led straight into the winery. The fruit was whole bunch pressed, directly into our concrete egg for ferment. We kept the ferment a bit warmer, to build body and texture. The wine was matured in the egg on full 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 gentle handling.

ABOUT THE RESERVE

We make our Reserve wines only in the very best vintages.

Our Reserve Pinot Gris is of exceptional quality and is one of New Zealand's rarest wines.

Our vineyards grow in salt laden ocean air on mineralised clay volcanic soils with no irrigation; island attributes which contribute salinity, minerality, natural flesh, weight and softness to our wine.

We make this wine in our concrete egg, which encourages a slightly warmer ferment, and extended lees contact. The egg shape vessel keeps lees in suspension which builds structure, length and mouthfeel, and the concrete preserves the delicacy and elegance of the wine in its natural state. This is a unique winemaking technique that is our own.

Our unique vineyard and winemaking methods create a wine that is interesting, refined and very enjoyable with a strong sense of place and terroir.

"Aromas of lemon confit, yellow apples, quince and white flowers. The palate is medium-bodied with textural mouthfeel and focused acidity, ending in a structured, phenolic finish." ***92 pts — James Suckling***