



WILD ROCK

PINOT GRIS OTAGO 2008

<u>Harvest Data</u>	Brix	24	average	
	Hand Harvested	Yes		
<u>Winemaking</u>	Whole Bunch	Yes		
	Destemmed	No		
	Fermentation Vessel	Stainless steel		
	Barrel Type	15% French oak		
	New Barrel	N/A		
	Maturation	4 months on lees		
	Fining	Yes		
	Filtration	Yes		
	Bottled	Oct-08		
<u>Wine Analysis</u>	Alcohol	13.6%	Residual Sugar	8.5 g/l
	pH	3.40	Acidity	6.4 g/l
<u>Tasting Note</u>	Pale straw in colour with hints of green. Appealing aromas of pear, rose petals, citrus and spice. The palate is soft and generous with rose, apple, honeysuckle and delicate ginger and cinnamon spice characters. The wine is mouth filling with a fine talc texture and soft acidity. It finishes rich and full of flavour.			
<u>Food Match</u>	Seafood			
<u>Cellaring</u>	Drink within 3 years of vintage			
<u>Release Date</u>	1-Sept-08			