



Corbans Private Bin Hawke's Bay Pinot Gris 2008

Corbans winemakers craft this range of complex varietal wines from premium Hawke's Bay fruit to be ideal companions for food. This is a delicate, yet textural wine exhibiting aromas of ripe pear and pineapple and a palate full of classic Hawke's Bay citrus flavours.

DESCRIPTION :

Colour: Pale straw

Aromas: A complex array of baked pear and tropical characters with hints of citrus blossom

Flavours: The palate is off-dry and highly textured, with luscious pineapple, pear and citrus flavours, finishing with hints of spice.

FOOD AND WINE MATCH:

Pinot Gris is an excellent food matching wine. This wine is the perfect accompaniment to roasted chicken, lightly-spiced Asian dishes and soft-ripened cheeses.

CELLARING:

This wine may be enjoyed now, but will cellar well for up to three years.

Wine:	Corbans Private Bin Pinot Gris
Vintage:	2008
Release date:	January 2010
Winemaker:	Tony Robb
Variety:	Pinot Gris
Region:	Hawke's Bay
Alcohol:	13.2%
pH:	3.65
Titrateable Acidity:	4.8g/l
Residual Sugar	7.2g/l
Brix at harvest:	22.2°Bx, machine harvest, 23.4°Bx hand harvest.
Harvest notes:	This is a single vineyard wine from our Matapiro Estate, an inland site approximately 300 metres above sea level consisting of free-draining red stones over silt. The elevated nature of this inland site, along with a very warm growing season and naturally low yields in the vineyard, resulted in some very exciting fruit. Despite the relative warmth of the season, acid balance, aromatics and flavours retain their intensity, finesse and elegance. Approximately 15% of the fruit for this wine was carefully hand harvested.
Fermentation notes:	Machine-harvested grapes were gently de-stemmed without crushing and pressed immediately to incur minimal skin contact. Light-press juice was carefully hyper-oxidised to remove any harsh phenolics and then back blended into the free-run juice to add body and texture. After cold settling, the racked juice was co-inoculated with selected cultured yeasts to further enhance varietal character. The remaining hand-harvested portion of the blend was whole-cluster-pressed directly to older French barriques and allowed to wild ferment. The tank fermented



component was stop-fermented to provide some natural residual sugar to the final blend.

Maturation notes:	Each barrel was lees stirred fortnightly for six months after fermentation to increase palate texture. Careful selection of components, in some cases individual barrels, was made during the blending to optimise varietal character and texture. A light fining and gentle filtration was carried out just prior to bottling.
Accolades	Gold Medal and Champion Pinot Gris, 2009 Hawke's Bay Wine Awards

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