



Cottage Block Hawke's Bay Cut Cane Pinot Gris 2008

Cottage Block is the affectionate term our winemakers bestow on special rows of vines in a vineyard that produce the most outstanding fruit - a pure expression of terroir. Only in the very best years will the winemaker personally select the grapes for this range, before gently crafting them into limited-edition wines of exceptional quality. These are hand-crafted wines from an exclusive range, for the connoisseur who appreciates the difference.

DESCRIPTION

Colour: Pale straw

Aromas: Honeyed quince, pear essence and crème brûlée

Palate: The palate is richly textured, displaying complex citrus, stone fruit and spice characters with a finely balanced acidity that also lends itself as an appealing aperitif.

CELLARING

This wine will reward careful cellaring for at least five years but is drinking superbly now.

Wine:	Cottage Block Hawke's Bay Cut Cane Pinot Gris
Vintage:	2008
Release date:	August 2009
RRP	\$32.95
Winemaker:	Tony Robb
Variety:	100% Pinot Gris
Region:	Hawke's Bay
Alcohol:	13%
pH:	3.80
Total acidity:	5.4 g/l
Residual Sugar	130 g/l
Harvest notes:	<p>Corbans Cottage Block Cut Cane Pinot Gris is the latest member to join the Corbans Cottage Block family of wines. 'Cut cane' is a reference to the manner in which the grapes were grown to produce the highly concentrated juice necessary to make a dessert wine. It is a modern derivation of a very ancient method of winemaking common to the Mediterranean wine growing area.</p> <p>In the original method, healthy bunches of grapes were given a good twist at optimum ripeness, partially breaking the stalk, and then left on the vine to dehydrate. The modern version instead cuts the fruit bearing canes on the vine and leaves them in the sun for several weeks. The grapes naturally shrivel in exactly the same way as in the original method. As the grapes dehydrate they shrink slightly and the bunch opens up, thereby allowing the air to circulate freely and reducing the risk of botrytis. The lack of botrytis influence in this type of sweet wine is one of the hallmarks of the style.</p> <p>Bunches of botrytis-free fruit were carefully hand harvested from our Matapiro Vineyard in Hawke's Bay, an elevated, inland site that is developing a reputation for producing award-winning aromatic white wines. Two separate picks were made; one at 34 brix and the second, two weeks later, at 38 brix.</p>



Fermentation notes: All fruit was traditionally crushed by foot then gently basket pressed. Basket pressing allows the extraction of a beneficial phenolic fraction that provides the structure and spicy finish for this wine without any residual bitterness. The resulting juice was then fermented in 240-litre stainless-steel barrels. Fermentation continued for approximately eight weeks before being stopped when the residual sugar levels were in balance with the alcohol and acidity levels.

Maturation notes: Barrels were left on full fermentation lees for 10 months, with regular fortnightly stirring to add further complexity and texture to the wine.
No palate fining was necessary and the wine was carefully hand-bottled after a light filtration.
