

# Native Point



## Native Point Pinot Gris 2011

### TASTING NOTES

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#### THE WINE

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Delicate shade of pink. Fragrant and enticing with lifted floral and honey aromas which enhance the varietal pear and peach bouquet. Soft, mid weight creamy textured palate with mouth filling flavours of nectarine and nashi pear. A lush, well balanced wine with a long persistent finish.

#### FOOD PAIRING

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Extremely versatile food partner. Particularly well matched with Asian inspired dishes and anti-pasta platters.

### WINEMAKING NOTES

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Grapes handpicked at flavour ripeness. Soaked on skins for several hours before gentle press and cold settling in-tank. 30% barrel fermented in old oak and lees stirred to build texture and body. 70% fermented in tank at cold temperatures to retain pristine fruit characters. Two batches blended, settled and filtered pre-bottling.

### VITICULTURE INFORMATION

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A warm start to the season with intermittent rain throughout Spring. Even budburst and reduced vigour resulting from conversion from spur to cane pruning in some blocks. Calm conditions during flowering in early December led to excellent fruit set. Cooler summer temperatures provided ideal long slow ripening conditions with harvest 2-3 weeks later than average.



### THE VINTAGE

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#### VINTAGE INFORMATION

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Vintage	2011
Harvest Date	05/04
Yield	10t/ha
Clones	8047 2079
Region	Tamar Valley, Tasmania
Winemaker	Julian Alcorso
Alc/Vol	13.3%
Total Acid	6.1g/L
pH	3.43
Residual Sugar	4.4g/L