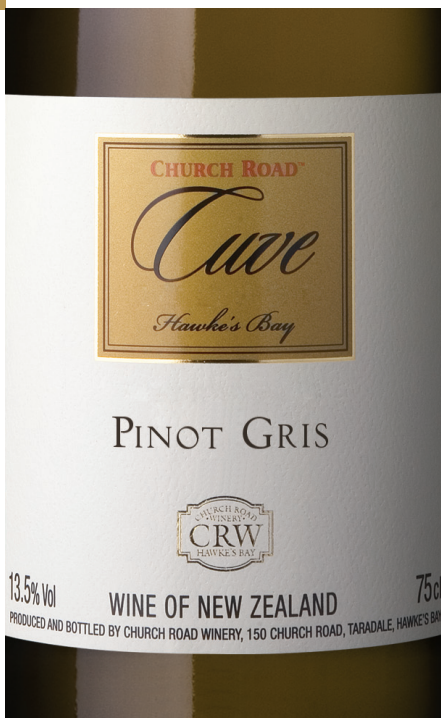




*"Pinot Gris is an aromatic grape that expresses the most flavour when grown in cooler climates. In Hawke's Bay, we have planted this variety in our Matapiro Vineyard. A new and exciting sub region, Matapiro is an elevated site 40 minutes drive inland from Napier and 300m above sea level. It is situated on river terraces high above the Ngaruroro River, where the soils are light, shallow silts over red metals. Being much further inland than our other vineyards, Matapiro avoids the moderating effects of the sea, and as such has a much higher diurnal shift in temperature, with warm days and very cool nights. These cool nights help delay ripening and allow us to achieve a level of aromatics in Pinot Gris that we do not see from lower altitude vineyards closer to the coast. With this wine we have aimed to explore a lush Alsace-style wine that relies on late harvesting to provide an aromatic, full-bodied white wine with medium sweetness."*

*Chris Scott, Winemaker*

This is the second vintage of Church Road Cuve Pinot Gris that is produced in a rich, concentrated style. The key to this wine is hanging the fruit late and allowing it to shrivel slightly before harvest. As well as increasing the concentration of the wine, this seems to accentuate some of the more expressive floral and spice notes of the variety. To balance the alcohol in the wine, the ferment is stopped and the wine retains a medium level of sweetness.





## TECHNICAL SPECIFICATIONS

### GROWING SEASON CLIMATE DATA (Sept-Apr)

HAWKE'S BAY AVERAGES	
GROWING DEGREE DAYS:	1380°C
RAINFALL:	363mm
MEAN MAX TEMP:	20.7°C
MEAN MIN TEMP:	11.5°C
PRUNING REGIME:	2-cane VSP
HARVEST DATE:	20-21 March

### MATURITY ANALYSIS AT HARVEST (Average)

°BRIX:	26.0°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	5.5g/l
pH:	3.60

### WINE ANALYSIS

ALCOHOL:	14.5% v/v
RESIDUAL SUGAR:	25.0g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	4.9g/l
pH:	3.71

### THE 2008 GROWING SEASON

The 2008 growing season was notable for a warm and dry late Summer and Autumn, which enabled us to harvest our Pinot Gris at optimal flavour ripeness and in perfect condition. This resulted in wines with ripe flavour, ripe texture and good concentration.

### SOIL TYPE

Matapiro Vineyard: 100% light shallow silts over red gravels

### CLONAL/ROOTSTOCK SELECTION

Main clones: Mass Selection (100%), grown on low-vigour rootstock

### WINEMAKING DETAILS

After hand harvesting the grapes were transported to the winery as quickly as possible. The fruit was whole-bunch pressed to avoid harsh extraction of phenolics. The juice is protected from oxidation to preserve aroma. We believe that keeping the juices cloudy promotes texture and complexity, so the juice is only lightly settled overnight without the aid of setting enzymes before being racked (pumped off the settled solids) to another tank where it is inoculated with selected

yeast strains. Fermentation temperature is cool but not cold, at 14°C. This preserves fruit aroma, but produces wines with slightly better depth of flavour and texture than very cold fermentation. Once the fermentation is complete, the wines are left in tank on yeast lees with regular stirring for about 10 months. As the suspended yeast cells break open, they add a textural component to the palate and protect the aromatics from oxidation.

### AROMA AND PALATE

Appealing spice, floral and ripe pear aromas are evident on the nose. Concentrated fruit, yeast lees stirring and a touch of natural sweetness has helped to build a palate that is rich and full. This is a lush, sweeter style Pinot Gris, reminiscent of the more opulent wines of the Alsace region of France.

### CELLARING AND FOOD MATCHING

With its fine aromatics and medium sweetness, this wine is great as an Aperitif served cold from the fridge with cheese boards and paté. The wine is also concentrated enough to stand up to South East Asian style cuisine, with the sweetness of the wine working well with the sweetness of this style of food and acting as a foil to strongly-spiced dishes.



### The Church Road Cuve Range

The Church Road Cuve Range is a selection of wines that enable us to continuously explore and refine our winemaking. Expect each new release to be a unique expression of a variety, vintage and winemaking technique. The Cuve Range takes its name from our French oak cives. We were the first New Zealand winery to use these large oak fermenters, testament to our commitment to innovation.