

CHURCH ROAD

“Pinot Gris is a subtly 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, and 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. Our winemaking philosophy is simple and hands off for this grape variety, with the aim of preserving fruit aroma and enhancing texture.”

Chris Scott: Winemaker



This is the third vintage of Church Road Pinot Gris, and as we continue to learn about this variety, the style has become more aromatic and slightly sweeter. Pinot Gris is a traditional variety of the Alsace region in France. There, it is prized for its ability to work well with a broad range of different foods, and this seems to be true of New Zealand examples as well. However, with its subtle aromatics and soft, textural palate it works just as well on its own, as an aperitif.



TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (Sept - April)

HAWKE'S BAY 2009 GROWING SEASON

GROWING DEGREE DAYS:	1338°C
RAINFALL:	280mm
MEAN JANUARY TEMP:	18.4°C
PRUNING REGIME:	2-cane VSP
HARVEST DATE:	late March

MATURITY ANALYSIS AT HARVEST (average)

BRIX:	24.0-26.0°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	4.7-5.3g/l
pH:	3.45-3.65

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	11.5g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	5.1g/l
pH:	3.60



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2009 GROWING SEASON

The 2009 Growing season was notable for a warm, dry late Summer and Autumn, which enabled us to harvest our Pinot Gris at optimal flavour ripeness and in perfect condition, resulting in wines with ripe flavour, ripe texture and good concentration.

SOIL TYPE

Main vineyards:

Matapiro Vineyard: 100 % light shallow silts over red gravels

SOIL TYPE

Main clones:

Mass Selection (42 %)
Clone 216 (15 %)
Montana Clone (43 %)
All grown on low vigour rootstock

WINEMAKING DETAILS

Once harvested, the grapes are transported to the winery as quickly as possible. Skin contact is kept to an absolute minimum to avoid extraction of harsh phenolics and the juice is protected from oxidation to preserve aroma. We believe that keeping the juice cloudy promotes texture and minerality, so the juice is only lightly settled overnight, without the aid of settling enzymes before it is 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 3 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 ripe pear, floral and spice 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 soft and approachable, yet still elegant and fresh.

CELLARING AND FOOD MATCHING

Great Pinot Gris is all about subtle, fresh aromatics and gentle, rich texture. It has an amazing ability to stand up to a range of food styles without ever dominating or clashing. With a touch of sweetness, it can work well with dishes that rely on some sweetness, for example Thai style cuisine. While Pinot Gris is perhaps more versatile with food than any other variety, it really comes into its own as a lunchtime drink, matched to simple, fresh-flavoured meals, or simply on its own as an aperitif. Serve at 8 -10°C.



CHURCH ROAD RANGE:

Church Road wines are produced at the third-oldest working winery in the country, established in 1897. Made from an outstanding Hawke's Bay vineyard resource, we aim to produce textural and complex wines that marry the ripe fruit flavours of Hawke's Bay grapes with the subtle nuances obtained from the use of traditional winemaking techniques.