



WAIPARA SPRINGS

PINOT GRIS 2020

VARIETY	2020 Pinot Gris (100%)
BRIX	23.0 Brix
FERMENTATION	100% Stainless Steel
ALCOHOL	13.4%
TITRATABLE ACIDITY	5.3 g/L
PH	3.41
RESIDUAL SUGAR	5.9 g/L
LATITUDE	42.9 degrees South
ALTITUDE	60-70 metres above sea level
ASPECT	Gentle sloping, north facing valley floor
SOIL TYPE	Silt and clay loam over decomposed limestone

Waipara Springs is a boutique Family owned and operated Estate, situated on the limestone rich soils in the heart of the Waipara Valley in North Canterbury, New Zealand.

FERMENTATION NOTES

Machine harvested, pressed and cold settled for 24 hours, racked clear and fermented at cool temperatures for approximately 18 days. Left on full ferment lees for 1 month, racked, blended and lightly fined before filtration and bottling.

TASTING NOTES

Beautifully ripe and charming, this Pinot Gris shows apricot, fresh pear, lemon peel and floral aromas on the nose. It's equally attractive on the palate, offering terrific fruit purity and intensity combined with silky texture and refreshing acidity, making it gorgeously drinkable. At its best: now to 2023.



WINE • DINE • RELAX



WAIPARA SPRINGS

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