



WAIPARA SPRINGS

PINOT GRIS 2021

VARIETY 2021 Pinot Gris (100%)

BRIX 23.0 Brix

FERMENTATION 100% Stainless Steel

ALCOHOL 13.4%

TITRATABLE ACIDITY 5.5 g/L

PH 3.54

RESIDUAL SUGAR 6.5 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

Delightfully ripe and elegantly fragrant, the wine shows apricot, rockmelon, Nashi pear and subtle spice aromas on the nose, leading to a juicy palate offering bright fruit flavours together with fleshy texture and vibrant acidity. At its best: now to 2024.



WINE • DINE • RELAX



WAIPARA SPRINGS

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