

WOVEN STONE 2019 Pinot Gris

WINEMAKER

Jane Cooper

COLOUR

Pale gold with a hint of blush.

AROMA

Deliciously fragrant, showing guava, tropical fruits, mango, spice and a subtle basil note.

PALATE

The palate is delightfully fruited and rounded with ripe royal gala apple, pears and tropical notes on the palate. The finish is supple and satisfying.

FOOD MATCH

A food-friendly style – an ideal companion to chicken and fish dishes, or enjoy with your favourite soft cheese.

TECHNICAL ANALYSIS

Alcohol 13.0% v/v

Titrateable Acidity 7.7 g/L

Residual Sugar 9.8 g/L

REVIEWS

Delightfully fruited and fragrant, the bouquet shows ripe peach, fresh pear, mandarin and floral characters, leading to a juicy palate that is vibrant and refreshing. It is immediately appealing with youthful charm and tasty fruit flavours.



90 / 100 points

Sam Kim, Wine Orbit - July 2019



ŌHAU WINES LIMITED

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VINE AGE

11 years

PRUNING REGIME

Scott Henry and 2 cane VSP

MAXIMUM TEMPERATURE

34 degrees celsius

AVERAGE TEMPERATURE

15.7 degrees celsius

BUD BREAK

12 September 2018

FRUIT HARVESTED

19-27 March 2019

VITICULTURE

An open canopy with good fruit exposure ensures full ripeness. Our long growing season and cool nights provide ideal conditions for flavour development.

WINEMAKING

With pinot gris it's important to maintain a good balance between acidity, alcohol and residual sugar, and to optimise the aromatic qualities from the vineyard. To do this, we are gentle with the fruit, fermenting the wine slowly to capture the aromatics and leave a residual sugar that adds to - but doesn't dominate - the wine. Prepared for bottling in July 2019.



2018 / 19 SEASONAL DATA
