

KATHY LYNSKEY WINES



MARLBOROUGH

PREVIOUS VINTAGES

2005 PINOT GRIS

Gold Medals

Double Gold – Houston Livestock Show & Rodeo (USA, 2007)

Air New Zealand Wine Awards (NZ 2005)

NZ International Wine Show (NZ 09/05)

Royal Easter Show (NZ 2006)

90 Points – “Rich, balanced and textured” - Robert Whitley, Wine Columnist, USA 2006

2004 PINOT GRIS

Gold Medal

Finger Lakes International Wine Competition (USA 2005)

92 Points – Robert Whitley (USA Nov 2004)

4 Stars – Winestate Magazine AUS/NZ 2005

2006 SINGLE VINEYARD PINOT GRIS

Double Gold Medal – Best Pinot Gris

San Francisco International Wine Competition, 2007

Silver - New World Intl' Wine Comp, USA 2007

Silver - Finger Lakes Intl' Wine Comp, USA 2007

91 Points - Paul Ippolito, Wine Review, Australia Dec 2006

88 Points - Wine Spectator Magazine, USA 2007

“A truly exceptional Pinot Gris!” The Baltimore Sun, USA 2007

This is a truly exceptional New Zealand pinot gris that ranks right up there with some of the best from France's Alsace region.

TASTING NOTES

A lot of care is taken in producing our Pinot Gris, which is in a style we particularly like. Closely managed in the vineyard, we meticulously thin the fruit to ensure it develops maximum ripeness and flavour intensity. The ripe grapes are then handpicked, crushed and destemmed.

Our Pinot Gris juice is fermented in stainless steel for 4 months to enhance its delicate flavours. Made from 100% Pinot Gris grapes, this wine has a pale golden hue and aromas of honey, ripe apple and pear. On the palate, pear, quince and ripe melon flavours are supported by a creamy texture. A well balanced acidity gives this wine a satisfying ‘mouth feel’ and long finish.

Brix at harvest:	23.5 – 26
Residual Sugar:	7.1 g/L
Titrateable Acidity:	5.2 g/L
Alcohol:	14%
Cases Made:	1137

