

MILLS REEF

WINERY



MILLS REEF ESTATE PINOT GRIS 2015

The grapes for this cooler-climate loving variety were sourced from Maraekakaho and Waiohiki sub-region of Hawkes Bay, which enjoy a temperate climate moderated throughout summer by cooling afternoon breezes. 2015 produced clean, healthy, flavoursome fruit, which was harvested on 21 March and 2nd April 2015 at 22.4° Brix.

This immediately appealing wine was crafted in a fruit forward style achieved through vinification in stainless steel, along with a slow fermentation initiated with yeast specially selected to bring out the luscious intensity of this aromatic variety. The emerging wine was co-fined with casein and isinglass and then stabilised prior to bottling on 30th and 31st July 2015 under screwcap.

This delicious Pinot Gris is a blend of fruit sourced from two superior vineyards in Hawkes Bay. Full bodied and smooth, it displays attractive peach and pear flavours, complexed with hay and a hint of figs. It's enveloping spicy lift leads to a soft and dry finish, a great match with antipasto, chicken or fish dishes.

AWARDS TO DATE



PURE BRONZE

Wine Orbit / Sam Kim 90/100

Oct 2015

Air New Zealand Wine Awards

Nov 2015

THE ESTATE RANGE

Estate wines are made in a soft rounded style with an emphasis on natural fruit character and earlier approachability, for everyday enjoyment. They represent great value for money

GENERAL INFORMATION

VINTAGE	2015
GRAPE VARIETY	Pinot Gris
GROWING AREA	Hawkes Bay
WINEMAKER	Tim Preston & Paul Dawick
HARVEST DATE	21 March & 2 April 2015

WINE ANALYSIS

BRIX AT HARVEST	22.4° brix avg
JUICE ACIDITY	5.65 g/L average
WINE ACIDITY	5.48 g/L
WINE pH	3.60
ALCOHOL	12.5 %
LOT NUMBER	L5204
BOTTLE BARCODE	94 16055 39103 0
CARTON BARCODE	194 16055 39153 2

UNMISTAKABLE QUALITY



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