

THE CROSSINGS, AWATERE VALLEY,  
NEW ZEALAND

MENTZENDORFF  
*wine/shippers since*  
1858

# AWATERE VALLEY PINOT GRIS

*The*  
CROSSINGS

## DETAILS OF PRODUCTION

Five blocks were harvested over a period of 7 days for the Pinot Gris and were pressed off gently then cold settled for 48 hours. The clear juice was racked carefully and inoculated with a selected yeast strain. A long and cool fermentation took place over five weeks and stopped naturally when the alcohol, residual sugar and acidity were in perfect balance. The wine was then racked off settled yeast lees, lightly fined and filtered prior to bottling.

2015 was an outstanding vintage for Pinot Gris. The warm, dry summer months which extended into early autumn provided the ideal ripening conditions.

## TASTING NOTES

Flavours of white peach and underlying notes of pear, honey and exotic fruits. Elegant and deftly balanced with a mouth-watering finish.

## HOW TO SERVE

This wine is highly versatile with food. Enjoy with pasta, chicken or Asian inspired dishes.

### VINTAGE

2016

### STYLE

White

### BLEND OF GRAPES

100% Pinot Gris

### WINEMAKER

Jeff Fyfe

### ALCOHOL

13%

### RESIDUAL SUGAR

4.0g/l

