



MONTANA

NEW ZEALAND

Great wines come from great vintages and 2007 was exactly that – a great vintage. The Montana North Island Pinot Gris reflects this and careful blending of key North Island cool climate vineyards has ensured this to be a unique Pinot Gris with distinct varietal character, intensity and freshness. It is truly a hallmark of what was an outstanding vintage.

Peter Hurlstone: Winemaker



Montana wines are considered the benchmark of New Zealand varietal winemaking and have an international reputation for quality and consistency. The wines are crafted in a style that epitomises the unique character and flavour of the growing region.

This elegant, yet aromatic expression of Pinot Gris, is blended from our Gisborne and Hawke's Bay cooler climate vineyards. Gentle pressing and cool fermentation have preserved delicate spice notes, which are complemented by lush pear and light pineapple flavours.





TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (October - April)

GROWING DEGREE DAYS:	1340°C	2410°F
RAINFALL:	318mm	127.2 inches
MEAN MAX TEMPERATURE:	20.9°C	69.6°F
MEAN MIN TEMPERATURE:	11.7°C	53.1°F
VINE AGE:	4 years	
PRUNING REGIME:	VSP	
HARVEST DATE:	16 March - 26 March 2007	

MATURITY ANALYSIS AT HARVEST (average)

BRIX:	22.0 - 23.5° Brix
TITRATABLE ACIDITY:	7.0 - 9.0 g/L
pH:	3.10 - 3.25

WINE ANALYSIS

ALCOHOL:	13.0% v/v
RESIDUAL SUGAR:	7.6 g/L
TITRATABLE ACIDITY:	5.9 g/L
pH:	3.40

Gisborne/Hawke's Bay Growing Season

Despite relatively cool weather through flowering, the vines set slightly higher than average crops. Selective thinning ensured all blocks were appropriately balanced. A warm summer was followed by an exceptionally dry autumn, which was the culminating factor in making this vintage so special. It enabled the grapes to be held on the vines until optimal maturity was achieved, with the fruit still in pristine condition.

Soil Type

The fruit for this wine came from a range of vineyards spread throughout the Gisborne and Hawke's Bay grape growing regions. Soil types vary from light, free-draining stones over silt, which produce tighter, more highly structured wines, to richer soils with increased clay content, producing fuller wines with higher levels of varietal intensity. This diverse range of soils and consequent grape characteristics enables the winemaker to blend to a chosen style.

Clonal/Rootstock Selection

The clone used is mass selected on a range of rootstocks including 101-14, Riparia Gloire and Schwarzman.

Winemaking Details

The grapes were harvested from the 16th to the 26th of March. Following destemming and crushing, the grapes were gently bag pressed and the resulting juice cold settled for a period of 24 hours. Following settling, the clear juice was racked and cool fermented to retain the maximum amount of aromatics. A small percentage was stop-fermented and used to give the finished blend balanced, natural sweetness. A very small amount of Gewürztraminer was used in the final blend to further enhance aromatics and flavour. The wines were left on light lees for three months, during which time they were stirred weekly to further enhance palate texture.

Oak Regime:

No oak was used on this wine.

Aroma and Palate

The wine is light straw in colour with aromas of fresh pear, stone-fruit and subtle tropical notes. The palate has pear and ripe citrus flavours and finishes with balanced, natural acidity.

Cellaring and Food Matching

This classic Pinot Gris is ideally suited to a range of occasions, including summer Al Fresco style dining, and will suit a range of dishes including chicken salads, grilled fish and lightly spiced Asian cuisine. Best enjoyed young and served lightly chilled.



THE MONTANA WINE RANGE

Considered the benchmark of New Zealand varietal winemaking, each of Montana's varietal wines is crafted in a style that epitomises the character and flavour of the growing region.