



PURE
NEW ZEALAND
PURE
NOBILO 

WINEMAKERS TASTING NOTES

2006 NOBILO REGIONAL COLLECTION PINOT GRIS

COLOUR

Light straw in colour with a pinkish hue.

NOSE

A rich, perfumed bouquet of orange blossom and pear.

PALATE

Elegant and refreshing, the Nobile Regional Collection Pinot Gris has been crafted in an off dry style. Showing excellent weight and balance this wine has a creamy texture complemented by gentle acidity. Flavours of ripe stonefruit, melon and pear linger on the palate in a smooth, generous finish.

VINIFICATION

Near perfect weather of consistently mild conditions throughout the 2006 vintage ensured that the fruit was of outstanding quality, achieving a perfect balance of flavour, sugar and acidity. The berries were evenly coloured with a typical shade of light grey and flecked with red and pink. Upon harvesting all fruit was crushed and destemmed, with the juice given several hours of skin contact to release the flavour precursors bound in the skin. Fermentation was carried out exclusively in stainless steel tanks, using yeast selected for their ability to accentuate both aromatics and mouthfeel. The slow, cool ferment was stopped early to provide a touch of residual sweetness on the palate. The final blend was cold stabilized, fined and sterile filtered prior to bottling.

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HARVEST
DATE
March/April
2006

VINEYARDS
East Coast,
New Zealand

VARIETIES
Pinot Gris

HARVEST
ANALYSIS
PH: 3.15 – 3.54
T.A: 5.16 – 8.99g/l
Brix: 20.3 – 24.9

BOTTLING
DATE
September
2006

WINE
ANALYSIS
PH: 3.45
T.A: 6.1 g/l
Alc: 13 % vol.
RS: 9.0 g/l