

Julicher

Estate Pinot Gris 2009

Julicher Estate (pronounced 'U-li-ka') is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavors. All Julicher wines are estate grown on their 20 hectares of vineyards on the Te Muna Terraces.

Region:

'Te Muna' means 'secret place' and the Te Muna Terraces are situated five km east of Martinborough village. The vine growing area is situated in the old Huangarua River path sheltered by the Aorangi Ranges

Terroir:

The soils of the Te Muna Terraces are free draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension to Martinborough and similar to Burgundy, being only slightly cooler due to the higher altitude. The special micro-climate of the Te Muna area, with low rainfall and hot summers with cool nights, provide the optimum balance and ripening conditions for grapes and makes these vineyards ideal for the production of small parcel specialist wines.

Viticulture:

This Pinot Gris is made from grapes harvested from Edwards vineyard in Te Muna Road, Martinborough.

Winemaking:

The hand-picked grapes were whole-bunch pressed without skin contact. The juice was then fermented at cool temperature in 75% stainless steel tank and 25% old French barrels. Partial malolactic fermentation. In-glass fining and sterile filtering before bottling.

COLOUR: Straw yellow.

AROMA: White stone fruit, pears, apple and honey.

PALATE: Mineral, rich and soft with balanced acidity and fruit sweetness.

CELLARING POTENTIAL: For current drinking, but will age for up to 5 years. Serve chilled.

TECHNICAL SPECIFICATIONS

Harvest Dates:
27 April 2009

Harvest Analysis:
Brix 21, pH 3.25, TA 9.3g/L

Bottling Date:
25 March 2010

Wine Analysis:
Alc. 13.5%, pH 3.23, TA 6.9g/L
Residual sugar 5.6g/L

