

Julicher

Estate Pinot Gris 2010

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 cold-settled and racked to old French barrels for fermentation. After fermentation the wine was aged on lees with regular stirring and underwent partial malolactic fermentation. Light fining and sterile filtering before bottling.

COLOUR: Straw yellow.

AROMA: Perfumed with honey, pear and pineapple.

PALATE: Rich and luscious with toasty flavour and mouth filling finish

CELLARING POTENTIAL: For current drinking, but will age gracefully. Serve chilled.

TECHNICAL SPECIFICATIONS

Harvest Dates:
4 May 2010

Harvest Analysis:
Brix 22.5, pH 3.36, TA 9.3 g/L

Bottling Date:
24 February 2011

Wine Analysis:
Alc. 13.5%, pH 3.23, TA 7.2 g/L
Residual sugar 4.7 g/L

