

## *Felton Road • Vin Gris • 2003 • Bannockburn • Central Otago*

### ***Vintage & Vinification***

Vin Gris (*vahn gree*) is made from free-run Pinot Noir juice and is only produced in certain vintages. The juice is 'bled' from the Pinot Noir fermenter immediately following destemming in order to concentrate the remaining fruit. This results in the very pale salmon/copper colour. Fermentation and malolactic in older barrels builds palate weight and complexity.

### ***Bouquet & Palate***

Strawberry aromas combined with a nutty toastiness remind one of aged Blanc de Noir Champagne. Very pale salmon and copper in colour with a rich mouthfeel and dry finish makes this an intriguing and complex wine. A unique and interesting style of wine, similar to a pale dry rose.

### ***Comments on Previous Vintages***

This Bannockburn (Central Otago) wine is 'bled' from the Pinot Noir fermenter before the juice has a chance to pick up much colour. The 2001 vintage is slightly pink, with a spicy, earthy bouquet. It's a full-bodied wine (14 per cent alcohol) with strawberry and spice flavours, gentle tannins and good depth.

**Michael Cooper's "Buyer's Guide to New Zealand Wines 2003", NZ**

