

# CAPE CAMPBELL

MARLBOROUGH



## PINOT GRIS 2008

Cape Campbell with its distinctive lighthouse is situated at the southern entrance to Cook Strait where the Kaikoura ranges meet the ocean. These ranges protect the Marlborough vineyards by diverting the harsh southerly weather out to sea creating a perfect grape growing environment.

**Winemakers:** Matt Thomson and Alana McGettigan

**Colour:** Pale gold

**Aroma:**

Lifted notes of freshly cut pear and apricot, supported by an underlying bread crust note, and a hint of almond and spice.

**Palate:**

The wine is medium-bodied with a refreshing intense palate. The palate shows similar aromatics of ripe pear and breadcrust along with an underlying touch of spice. The wine has excellent balance with a lingering finish.

**Viticulture and Winemaking:**

The fruit for this wine was sourced from Cape Campbell's own vineyard in the Marlborough sub-region of Blind River south of the Awatere Vineyard. The grapes were carefully monitored during ripening to ensure they were harvested at the peak of flavour development. We harvest in batches based on vineyard sites and each batch is assessed before fermentation to select suitable yeast. Fermentation occurs at cool temperatures to retain the purity of flavour. After fermentation the wine is carefully assessed, blended and balanced before bottling under a screwcap.

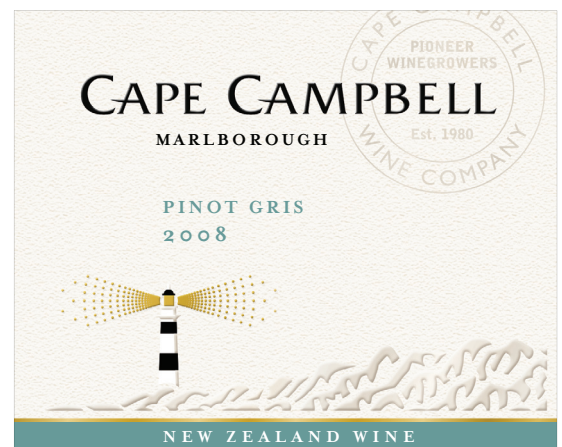
**Aging potential:**

Perfect for drinking immediately, this Pinot Gris will continue to reward for up to three years from vintage date.

**Food match:**

Match with Asian cuisine where the fruit characters and the hints of spice work very well. As the wine ages it will also gain that lovely palate viscosity which works so well with food with acid and spice. Peking Duck is an excellent match.

**Analysis:** pH: 3.5  
TA: 6.1  
FSO2: 46  
TSO2: 113  
RS: 5.1 g/L  
Alc: 12.5%  
Bottling Date: 12 September 2008



Family Winegrowers, Marlborough New Zealand

Produced and bottled by: Cape Campbell Wines Ltd,  
Marlborough, New Zealand.  
[www.capecampbell.co.nz](http://www.capecampbell.co.nz)