

# F A R M G A T E™

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*Real Food, Real Wine, Real People.*

2009 ~ PINOT GRIS

Celebrating  
*The Fish Processor*  
Rocky Wakefield



Making Pinot Gris wine has been cruelly described as trying to paint a masterpiece using only white paint. Its reputation as a bland neutral white wine is often the result of overcropping. With attention to detail in the vineyard and low crop levels, the true character of Pinot Gris becomes apparent. I think of Pinot Gris as a textural wine with great mouth feel and persistent subtle white fruit and spice flavours. Our 09 Farmgate Pinot Gris shows ripe pear, white peach and guava with creaming soda and nutmeg notes. A full-bodied dry white wine with a slippery, viscous texture. Try this wine with fish, shellfish dishes and Thai cuisine. Enjoy served lightly chilled. It will cellar up to 3 years.

Peter Gough, winemaker

Alcohol 14.5%

TA 5.6 g/l

pH 3.4

RS 3.6 g/l

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[www.farmgatewines.co.nz](http://www.farmgatewines.co.nz)