## Te Kairanga Martinborough Estate Pinot Gris 2012

Cases per pallet (12pk/6pk)

Cases per Tier 14

56

Brand	Te Kairanga		Composition
			<u>%</u>
Variety	Pinot Gris		100%
Vintage	2012		100%
Region	Martinborough		100%
Lab:			
pH	3.28	TA	5.8
Alcohol	13.4	Residual Sugar	5.93
(Cawthron/Label)	13.4	Residual Sugar	3.73
Free SO2	35	Total SO2	183
VA	0.55	Brix at Harvest	24
Fining Used	Isinglass	SWINZ Compliant	Yes
G		1	
Tasting Note Information:			
Appearance	Pale yellow gold		
Bouquet	White stone fruits, winter coles pear and nashi pear aromas		
	dominate the pretty and floral nose.		
Palate	The palate is round and juicy with a smooth finish. A portion		
	of the wine was barrel fermented to add mid palate texture.  Lingering quince flavours point to a positive future		
	maturation.	lavours point to a positive ru	ituic
Type of Oak	Old French	Time in Oak	3 months
	Barriques		
Time on Lees	241		
Time on Lees	3 months		
Clones	5 months 7A		
	7A Young vines from	the Home Vineyard Angle B	lock
Clones	7A	the Home Vineyard Angle B <b>Aging Potential</b>	lock 4 years
Clones Viti Detail	7A Young vines from 10 - 14 <sup>0</sup> C Smoked NZ king s	Aging Potential salmon	
Clones Viti Detail Serving Temp Food Matching Winemaking	7A Young vines from 10 - 14 <sup>0</sup> C Smoked NZ king s	Aging Potential	
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques	7A Young vines from 10 - 14°C Smoked NZ king s 13% barrel fermen	Aging Potential salmon at adds texture to mid palate	
Clones Viti Detail Serving Temp Food Matching Winemaking	7A Young vines from 10 - 14 <sup>0</sup> C Smoked NZ king s	Aging Potential salmon	
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date	7A Young vines from 10 - 14°C Smoked NZ king s 13% barrel fermen	Aging Potential salmon at adds texture to mid palate	
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging:	7A Young vines from 10 - 14 <sup>0</sup> C Smoked NZ king s 13% barrel fermen November 2012	Aging Potential salmon at adds texture to mid palate  Release Date	4 years
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date	7A Young vines from 10 - 14°C Smoked NZ king s 13% barrel fermen	Aging Potential salmon at adds texture to mid palate	4 years  Antique
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging: Bottle Type	7A Young vines from 10 - 14 <sup>0</sup> C Smoked NZ king s 13% barrel fermen November 2012 Riesling	Aging Potential salmon at adds texture to mid palate Release Date  Bottle Colour	4 years  Antique Green
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging: Bottle Type  Bottle Weight	7A Young vines from 10 - 14°C Smoked NZ king s 13% barrel fermen November 2012 Riesling 518gms	Aging Potential salmon It adds texture to mid palate Release Date  Bottle Colour  Bottle Diameter	4 years  Antique
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging: Bottle Type	7A Young vines from 10 - 14 <sup>0</sup> C Smoked NZ king s 13% barrel fermen November 2012 Riesling	Aging Potential salmon at adds texture to mid palate Release Date  Bottle Colour	4 years  Antique Green
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging: Bottle Type  Bottle Weight	7A Young vines from 10 - 14°C Smoked NZ king s 13% barrel fermer November 2012 Riesling 518gms Screw Cap Prem Silver	Aging Potential salmon at adds texture to mid palate Release Date  Bottle Colour  Bottle Diameter Label (date of update)	Antique Green 76.2mm
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging: Bottle Type  Bottle Weight Closure	7A Young vines from 10 - 14 <sup>0</sup> C Smoked NZ king s 13% barrel fermen November 2012 Riesling 518gms Screw Cap Prem	Aging Potential salmon It adds texture to mid palate Release Date  Bottle Colour  Bottle Diameter	4 years  Antique Green
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging: Bottle Type  Bottle Weight Closure	7A Young vines from 10 - 14°C Smoked NZ king s 13% barrel fermen November 2012  Riesling 518gms Screw Cap Prem Silver Riesling Multi	Aging Potential salmon at adds texture to mid palate Release Date  Bottle Colour  Bottle Diameter Label (date of update)	Antique Green 76.2mm
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging: Bottle Type  Bottle Weight Closure  Carton	7A Young vines from 10 - 14°C Smoked NZ king s 13% barrel fermer November 2012  Riesling 518gms Screw Cap Prem Silver Riesling Multi 12pk	Aging Potential salmon at adds texture to mid palate Release Date  Bottle Colour  Bottle Diameter Label (date of update)  Carton Desc (colour)	Antique Green 76.2mm
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging: Bottle Type  Bottle Weight Closure  Carton  Case Length (12pk/6pk) Case Height	7A Young vines from 10 - 14°C Smoked NZ king s 13% barrel fermer November 2012  Riesling 518gms Screw Cap Prem Silver Riesling Multi 12pk	Aging Potential salmon at adds texture to mid palate Release Date  Bottle Colour  Bottle Diameter Label (date of update)  Carton Desc (colour)	Antique Green 76.2mm
Clones Viti Detail Serving Temp Food Matching Winemaking Techniques Bottling Date  Packaging: Bottle Type  Bottle Weight Closure  Carton  Case Length (12pk/6pk)	7A Young vines from 10 - 14°C Smoked NZ king s 13% barrel fermen November 2012 Riesling 518gms Screw Cap Prem Silver Riesling Multi 12pk 314mm	Aging Potential salmon at adds texture to mid palate Release Date  Bottle Colour  Bottle Diameter Label (date of update)  Carton Desc (colour)  Case Width (12pk/6pk)	Antique Green 76.2mm Grey 234mm

Number of Tiers

Cases per pallet (12pk/6pk) **Cases per Tier** 14 **Number of Tiers** 4 (12pk/6pk) (12pk/6pk) 6pk Barcode **Bottle Barcode** 12pk Barcode **Other Barcode** Markets: Case Size RRP per **Country** Stock Codes bottle NZ 12pk ESPG12 Australia

**Notable Awards:** 

Links: Bottle Shot Tasting Note

Other <a href="http://www.ffwsale">http://www.ffwsale</a>

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Website www.tkwine.co.nz