



# LAGOON HILL



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<b>WINE</b>	PINOT GRIS
<b>VARIETIES</b>	100% Pinot Gris
<b>VINTAGE</b>	2014
<b>APPELLATION</b>	Marlborough, New Zealand
<b>ANALYSIS</b>	<div>Alcohol 13.0 %</div> <div>T.A 6.4 g/L</div> <div>P.H 3.31</div> <div>R.S 6.5g/L</div>
<b>VINIFICATION</b>	De-stemmed and machine harvested, pressed, racked and inoculated, steady cold fermentation at 11-14 degrees. Two months lees contact
<b>TASTING NOTE</b>	Aromatics of red apple, lychee, pear and white peach give way to a silky, textural palate with fresh, lively flavours. This wine is finely balanced and has lovely length of flavour.
<b>WINEMAKER'S NOTE</b>	Stainless steel fermented and crafted to retain the delicate fruit aromatics of the variety. This wine has been made with minimum handling and a focus on balance, purity and length of flavour.
<b>FOOD PAIRING</b>	A great all-around wine to match almost anything. Seafood, Asian Cuisine, Antipasto, grilled vegetables, soft-ripened cheese
<b>REVIEWS</b>	<div>89 POINTS - BOB CAMPBELL</div> <div><i>"Off-dry Pinot Gris with quince, apple, pineapple and pear flavours supported by tangy acidity that helps drive a drying finish. Quite a fresh and vibrant high energy wine, with just a hint of peppery tannins."</i></div> <div>4/9/2015</div>

