



Stables Reserve

Pinot Gris 2019



STABLES

A breed apart

Stables Reserve offers a sense of history with its name taken from the original Stables where it all started in the heart of the Hawke's Bay. Gentle in style, the Stables range evokes life's simple pleasures – warmth, hospitality and conversation.

GROWING SEASON AND WINEMAKING

The growing season started cooler than average but was followed by a very warm and dry January. February cooled bringing perfect ripening conditions followed by a dry March allowing fruit to be harvested in optimum condition.

Grapes sourced from a portion of the vineyard known to produce fruit with exceptional ripeness and flavour were gently pressed. Only the free run juice and lightly pressed portions were used. The must was inoculated with specific yeast strains and fermented at low temperatures to retain elegant aromatic varietal character. Fermentation was halted to create a fruit-driven textural wine.

COLOUR

Pale straw with light gold hues.

NOSE

Ripe pear and tropical fruits, with notes of blossom and spice.

PALATE

Medium-bodied with great texture. Fruit driven wine with ripe pear and stone fruit. Richness balanced with citrusy acid.

FOOD SUGGESTION

Enjoy with chicken, turkey, vegetable terrines or dishes with nutty flavoured sauces.

TECHNICAL NOTES

Region **Hawke's Bay**

TA **4.8 g/l**

pH **3.71**

Winemaker **James Ostergren**

RS **4.7 g/l**

Alc/Vol **13.7 %**

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