

LOrmarins Pinot Grigio 2004

A light elegant wine, with distinct pear and apple-skin flavours produced from one of the classic Italian varietals.

Excellent companion to light lunches such as onion or courgette quiche, mushroom ravioli as well as butternut risotto with parmesan shavings.

variety : Pinot Gris | 100% Pinot Gris

winery : Anthonij Rupert Wyne

winemaker : Christo Hamerse & Neil Patterson

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 3.1 g/l **pH** : 3.42 **ta** : 5.4 g/l

type : White **style** : Dry

pack : Bottle

in the vineyard : Location: 33 degrees 53 min 49 seconds (longitude) 19 degrees 0 min 41 seconds (latitude)

Average rainfall: 1100 mm per annum

Altitude: average of 300m

Soil type: Oakleaf, Sandstone

Yield: 6 tons per hectare

about the harvest: These grapes were picked at optimal ripeness, between 22 and 23 degrees Balling.

in the cellar : The free-run juice was placed into settling tanks overnight, whereafter fermentation was induced. The wine was cold fermented at 12-13 degrees Celcius for about 22 days. The wine received extended lees contact for 3 months prior to bottling.
Production: 1800 cases (12 x 750ml)



Anthonij Rupert Wyne

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