

PREVIOUS VINTAGES



2004 PINOT GRIS

Gold Medal

Finger Lakes International Wine Competition (USA 2005)

92 Points – Robert Whitley (USA Nov 2004)

Chosen to feature in Food & Beverage NZ - “Best of the Best Wine Guide” Peter Saunders, 2005

4 Stars – Winestate Magazine AUS/NZ 2005

Silver Medals

Bragato Wine Awards (NZ 05)

Grand Harvest Awards (USA 05)

Dallas Morning News Wine Competition (USA 05)

New World International Wine Competition (USA 05)

International Eastern Wine Competition (USA 05)

Riverside International Wine Competition (USA 05)

Los Angeles County Fair (USA 05)

San Francisco Chronicle Wine Competition (USA 05)

2003 PINOT GRIS

Bronze Medal

Liquorland Top 100 (NZ 03)

KATHY LYNSKEY WINES



MARLBOROUGH

2005 SINGLE VINEYARD PINOT GRIS

REVIEWS & AWARDS

Gold Medal, Air New Zealand Wine Awards (NZ 2005)

Gold Medal, NZ International Wine Show (NZ 09/05)

Gold Medal, Royal Easter Show (NZ 2006)

Silver Medal, Bragato Wine Awards (NZ 09/05)

90 Points – “**Rich, balanced and textured**”

Robert Whitley, Syndicated Wine Columnist, USA 06

TASTING NOTES

Our third vintage of this wine which is made entirely from the grapes sourced from a single contract vineyard. This handpicked Pinot Gris was closely managed in the vineyard prior to harvest to ensure the fruit developed maximum ripeness. Fermented in stainless steel, this is a good example of a 100% Pinot Gris made from well ripened fruit.

This wine has a pale golden hue and aromas of honey, apple and pear. On the palate, pear, quince and ripe melon flavours are supported by a creamy texture. A well balanced acidity gives this wine a satisfying ‘mouth feel’ and wonderful long finish.

Brix at harvest: 25-26

Residual Sugar: 6.8 g/L

Titrateable Acidity: 6.3 g/L

Cases Made: 879