

BIRD
Pinot Gris 2006
Marlborough • New Zealand



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www.viapacifica.com

Winery Principals Steve and Caroline Bird
Winemaker Steve Bird

Wine Specifications

Cases imported	578
Alcohol	13.7%
T/A	0.6 g/100ml
pH	3.20
Residual Sugar	0.45 g/100ml
Brix at Harvest	23.6
Cellaring	Up to 5 years
Harvest Date	April 2, 2006

Vineyards

Location

Old Schoolhouse Vineyard, Omaka Valley, Marlborough

Soils

Free-draining alluvial shingle subsoils with friable clay loam topsoil.

Vines

VSP trellising. To get maximum exposure in the fruiting zone, shoots are thinned and leaves plucked. Two rounds of cluster thinning ensure that all the fruit is hanging free and clear.

Vintage

2006 was a season that favored riper wine styles due to excellent early and mid-season heat. A little rain near the end induced moments of anxiety; however, these were short-lived as the vintage came early and was over quickly.

Vinification

A period of skin contact after crushing was mandatory to achieve the weight and texture desired. Long, cool fermentation allowed the elusive fruit character of this wine to come through.

Winemaker's Notes

Bouquet

An abundance of fresh, peachy fruit and spice.

Palate

Outstanding weight and a beautiful texture. Concentrated flavors of stone fruit and spice persist through the length of the wine, giving a lingering, elegant finish.

Serving Suggestions

Lovely as an aperitif. A versatile wine suited to a wide range of foods – try with chicken or veal. Serve lightly chilled.

SRP US\$20.00



★★★★

Fine Pinot Gris, in a full, crisp, aromatic, complex style. It is finely flavored (almond, lemon peel, grapefruit, roasted nut), well balanced, and long on the finish.

Ronn Wiegand, MS/MW

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