



PASQUALE
ALMA MATER

2010

Hakataramea Valley

New Zealand

PER ASPERA AD ASTRA

PASQUALE
2010 ALMA MATER

COLOUR PALE STRAW

NOSE A DELICATE NOSE OF PEAR AND NECTARINE, THAT IS UNDERLINED WITH SUBTLE HINTS OF TURKISH DELIGHT AND SWEET LIMES

PALATE THE PALATE BEGINS WITH SWEET STONE FRUIT BUILDING TO A DELICATE PEACH WHICH GIVES WAY TO A REFRESHING LIME FINISH

CELLAR ENJOY NOW TO 5 YEARS

WINEMAKING

BOTTLING DATE OCTOBER 2010

VARIETAL COMPOSITION 40% PINOT GRIS 36% RIESLING, 24% GEWÜRZTRAMINER

ALCOHOL 12.5%

RESIDUAL SUGAR < 2 G/L

PH 3.18

TA 6.8 G/L

FERMENTATION 100% TANK

OAK THE PINOT GRIS AND GEWÜRZTRAMINER WERE FERMENTED TOGETHER IN TANK AND THEN A PORTIONED WAS MATURED ON THEIR YEAST LEES IN OLD FRENCH BARRELS FOR 2 MONTHS

VITICULTURE

REGION HAKATARAMEA VALLEY

HARVEST BRIX 21.3°BRIX

HARVEST DATE 14TH APRIL 2010 & 2ND MAY 2010

VINEYARD(S) PLANTED 2004

METHOD HAND HARVESTED

CLONE(S) RIESLING – 110, PINOT GRIS – PACKSPUR, BARRIE, GEWÜRZTRAMINER – 457, 1148

SOIL FREE DRAIN RIVER GRAVELS AND SILT OVER A HARD LIMESTONE PAN

