



# PINOT GRIS

CENTRAL OTAGO 2020

*... perfumed, silky  
and full-bodied ...*



WET JACKET

## Wine Making

The Pinot Gris was hand harvested on the 22<sup>nd</sup> and 30<sup>th</sup> of April and the 21<sup>st</sup> of May 2020. The fruit was destemmed and crushed before being pressed and the resulting juice was cold settled in a stainless steel tank. The fermentation was stopped retaining a touch of residual sugar.

## Tasting Notes

Pale straw with lemon hues.  
Fragrant with nashi pear, melon, peach, pretty florals and a hint of quince.  
Full and round entry with ripe lime, passionfruit, sweet ripe peach and apricot.  
Mouthfilling with good weight and minerality. Complex with bright acidity and a long ripe citrus finish.

## Technical Details

pH 3.35  
TA 6.83g/L  
Alc % 13.6%  
RS 4.1g/L