



PINOT GRIS 2020

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	2/15, Barrie, Lincoln Berry Smith
Soils	Limestone Marl soil spread through river gravels
Vine Age	Planted 2005
Vine Density	4,000 / Hectare
Trellis System	Single Guyot cane pruned

WINEMAKING

Winemaker	Antony Worch
Harvest Date	20th April 2020
Brix	22.5
Residual Sugar	2 g/l
pH	3.23
T.A	6.8 g/l
Whole Bunch Press	100%
Peak Fermentation Temp	19 Degree Celsius
Oak Percentages	10% French Oak
Time in Barrel	3 months
Fining	None
Filtering	Sterile
Alcohol	14% Alc
Total Cases Produced	450

VINTAGE REVIEW

A return to more traditional conditions for the Waitaki in Spring and Summer meant times of turbulence amongst periods of genuine warmth. These conditions gave way to lighter crops but intense small berries. Because of this we called it early as being a 'vintage' year for Waitaki wines.

The nature of limestone soils means seasons like this can easily be managed, with canopies kept healthy and fruit free of disease. Autumn was the most generous of all seasons, it allowed the luxury of picking at the perfect time for fruit acids and flavours to be shown.

The wines from this vintage will be enjoyed for many years.

TASTING NOTE

Nice bright yellow, with green reflects in colour. Intense pear and white flowers on the nose, with a hint of ginger. The mouth is full bodied and long balanced, with a refreshing acidity revealing the clean aromas of summer stone fruits.

WAITAKI VALLEY
WINE OF NEW ZEALAND