



#### HARVEST DETAILS

#### CLONE

2-21

# VINEYARD

Red Shed vineyard, Bendigo

#### SOIL

A mix of fine loess, sand and subsoil schist.

# HARVEST DATE

18/05/2017

#### BRIX

36.4

## TITRATABLE ACIDITY

6.50 g/l

#### PH

3.5

# WINE ANALYSIS

# ALCOHOL

11.5%

#### RESIDUAL SUGAR

142 g/l

# TITRATABLE ACIDITY

7.10 g/l

**PH** 3.47

# GV COLLECTION 2017 LATE HARVEST PINOT GRIS

The Late Harvest Pinot Gris is a decadent late harvest style, with exotic tropical flavours.

## **GV COLLECTION**

Drawn from premium Bendigo and Gibbston vineyards, GV Collection wines are classically sculpted, pure expressions of Central Otago.

# 2017 CENTRAL OTAGO GROWING SEASON

A year with a cold beginning, 2017 had a very fine, settled ending. A cool spring and windy early summer resulted in an uneven flowering and set. However, from February, very pleasant conditions ensued. The fruit was harvested 2-3 weeks later than normal, with 10-15% lower crop levels in excellent condition.

#### VINEYARD

Red Shed West, Bendigo.

# WINEMAKING DETAILS

By April, following ripeness to over 20 brix, a healthy quantity of botrytis was evident. May was dry enough to allow a pick with 50-60% botrytis evident. After a slow, long press, the wine was cool fermented in stainless steel, and stopped with 142g/I RS.

# AROMA AND PALATE

Bright straw gold, the wine is expressive, full and lusciously good. Enjoyable from the outset, the nose gives bright tropical and melon aromas with a hint of the exotic east, and marmalade. The palate is hedonistically lush yet suprisingly fresh, unfurling gorgeously over the palate. The sweetness and dense texture lead to a honeyed, faintly caramalised finish.

#### CELLARING

Already enjoyable, and lovely over the next 5 years.

# CENTRAL OTAGO HANDCRAFTED WINES