



GV COLLECTION 2019 PINOT GRIS

The GV Collection Pinot Gris is a full style with ample weight cut by precise minerality.

GV COLLECTION

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

2019 CENTRAL OTAGO GROWING SEASON

A very high quality vintage, in spite of a severe October frost. Warm spring and summer conditions gave even bunch weights and moderate yields. Benign conditions continued through to picking, with sufficient rainfall to keep vines healthy. Fruit at harvest was in beautiful condition.

VINEYARD

Red Shed, School House and Ardour vineyards, all in Bendigo. Our approach to Pinot Gris is to keep yields low to get varietal intensity. High altitude School House and Ardour sites (350m) provide fruit intensity and aromatics; lower altitude (Red Shed) provides textural richness.

WINEMAKING DETAILS

In the winery, following whole bunch pressing, pressings are treated oxidatively, fined, then blended back with the free run. A range of ferment temperatures in barrel (50%) and tank (50%) are used to lend texture and interest to the wine. Following six months on lees, the wine is racked then bottled.

AROMA AND PALATE

Bright straw in colour with nashi, acacia, and sweet summer hay aromatics. The palate is refreshing yet full and driven; punctuated by a mineral cut that flows through to the dry finish.

CELLARING

This wine is structured for immediate enjoyment or aging up to ten years.

HARVEST DETAILS

CLONE

GM110, 198 / 19, 238

VINEYARD

Red Shed & Torr

SOIL

Silty loam over schist gravels

HARVEST DATE

31/03/2019 & 01/04/2019

BRIX

21.50

TITRATABLE ACIDITY

8.20 g/l

PH

2.95

WINE ANALYSIS

ALCOHOL

12.5%

RESIDUAL SUGAR

8.50 g/l

TITRATABLE ACIDITY

7.10 g/l

PH

2.88

**CENTRAL OTAGO
HANDCRAFTED WINES**