

QUARTZ REEF

CENTRAL OTAGO

PINOT GRIS 2021 - SINGLE VINEYARD



A bouquet of ripe stone fruit, thyme honey and blossom is followed by a rich mouth-filling texture. Notes of pear and spice are enhanced by an appertising acidity, dry with a mineral finish.

VINEYARD

This wine is from our BioGro certified organic and Demeter certified biodynamic estate vineyard located in the Bendigo sub-region of Central Otago. The vineyard was planted in 1998 after careful site selection. The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts steepeland soil with an elevation of 217 - 264 metres, on 44.55° south.

VINTAGE

With warm Spring conditions, growth was steady throughout the vineyard. Flowering began in mid-November and following a cold front in late November, frost risk remained low for the remainder of the season. The new year brought both rain and snow leaving a dusting on the Pisa Ranges, the lowest we have ever seen this far into the season. Warm dry weather followed right through into harvest which enabled the fruit to ripen to perfection. Veraison took place at the end of January and we began our harvest in March. Optimal conditions early in the season have resulted in an above average yield and a long dry season has provided us with exceptional quality.

WINEMAKING

Hand-picked in ideal condition and ripeness on the 30th March and 7th April. Whole bunch pressed, minimum settling followed by natural fermentation and aged on yeast lees for 6 months during which full malolactic fermentation occurred.

TECHNICAL

pH: 3.4, TA: 5.1g/l, Alc: 13.5%, RS: 1.83g/l

