

Pinot Gris 2021 Central Otago

REGION

Region: Central Otago

VINEYARDS

Cairnmuir Rd

Block: Cairnmuir White **Clones:** Barry, Larcome **Aspect:** west facing flat river

terrace

Row orientation: east/west **Soil:** Very sandy fine schist with

free draining loams **Elevation:** 270m **Vine age:** 15 years old

Trellising system & pruning:

VSP, spur

Felton Terraces Vineyard

Block: Maia

Clones: 2/15 varying rootstocks Aspect: north/northwest sloping Row orientation: east-west Soil: weakly structured light alluvial soils overlaying schist rock

Elevation: 270m Vine age: 24 years

Trellis system & pruning:

VSP, spur

VINTAGE NOTES

Growing conditions:

Following a winter with low rainfall, it was a dry start to the season. Heavy rains on January first (100ml) were a great relief and boosted fruit set and berry weight. Warm settled weather through late Feb and early March continued through harvest, and with little threat from frosts or stoppages from rain, ensured the fruit arrived evenly at the winery in excellent condition.

Grower Degree Days: 1110
Rainfall: 266 ml Sept-April

VINIFICATION

Whole bunch pressed 57% 3 hours skin contact 43%

Ferment Vessel: stainless steel

Yeast: inoculated

Fermentation temp: 13-15C

TASTING NOTE

Engaging nose of nectarine, guava and pineapple with jasmine and honeysuckle florals. A luscious note of ginger-spiced pear tart on the palate, with honey dew and white peaches. Bright, juicy acidity with more ginger on the finish.

Winemakers Notes:

"Yields were low in 2021 which has contributed to concentrated flavour and perfume in our wines. Our 2021 RUA pinot gris has amplified ginger spice and floral notes this year – it is wonderful to see so much character in the glass."

TECHNICAL ANALYSIS

Vineyard Manager:

Mark Naismith

Winemaker: Andrew Keenleyside

Harvest date: 29th March-28th April Brix at Harvest: 23 Alcohol: 13.5 %

Residual Sugar: 10.2 g/L **Titratable Acidity:** 6.4 g/L

Bottled: August 2021

PH: 3.10



