



MATT CONNELL  
WINES

## Lowburn Single Vineyard Pinot Gris 2022

Origin	Lowburn, Central Otago, New Zealand	
Varietal	100% Pinot Gris	
Aspect	North facing flats	
Soil	Derived from schist and wind blown loess over deep free draining gravels.	
Vinification	Hand harvested fruit was whole bunch pressed and allowed to settle for 24 hours before being racked off heavy solids into a separate stainless-steel tank. The juice was then warmed and inoculated with specific yeast to enhance varietal characteristics and build texture. Fermentation took place at cooler temperatures over several weeks to allow the wine to build complexity and retain flavour. Once the wine had fermented to a balanced point between sweetness and acid the wine was sulphured and allowed to mature on lees to build further texture. The wine was then racked from tank, heat and cold stabilised, sterile filtered and then bottled on the 9th September 2022.	
Technical	Alcohol	13%
	Residual sugar	6.48g\l
	Ph	3.34
	TA	6.0g\l
Tasting note	Complex aromatics of mandarin, nashi pear, nectarine, jasmine and Orange blossom which also flow though the flavours of the wine. The wine is drier in style but has lovely texture and palate weight from extended time on lees in Tank. The wine is balanced and has a lovely refreshing finish.	

