



ROCK FERRY  
WINE OF NEW ZEALAND

## Rock Ferry Trig Hill Vineyard Pinot Gris 2018

**Vineyard:** Trig Hill Vineyard

**Region:** Bendigo, Central Otago

**Viticulture:** Our aim in the vineyard is to grow the best fruit we can so it can speak of its home and express its personality. To do this you need healthy vines and soil. By practicing organics and incorporating some biodynamic principles we believe we are doing our best to help achieve this and let our vineyards evolve and speak as they would like.

**Winemaking:** A lot of work is done in the vineyard for this wine. We hand harvest then ferment in a mixture of stainless steel tanks and older puncheons to build complexity, then racked to a seasoned Oak Cuve for 8 months maturation. The wine is made with minimal intervention, whole bunch pressed, and only the free run juice is used - to achieve finesse and provide longevity to the wine. We use a mixture of cultured yeast and wild yeast to impart nuances of flavours and the wine was matured on lees for 6 months to build texture and enhance the mouth feel.

**Tasting notes:** A rich and opulent Pinot Gris that displays autumn floral and fruit aromas. The palate has a textural mouthfeel with a fresh acidity on the finish. All these elements combine to give fantastic ageing potential.

**Technical:** Alc 13.5%    TA 5.4 g/l    Ph 3.48    RS 4.8 g/L

**Winemaker:** Allan McWilliams

