

Pinot Gris 2017

AMISFIELD



GROWING SEASON

An unsettled growing season with rain during our December flowering and blasts of wintry conditions during the weak summer. The sugar ripening was slow and acidity was obvious. Due to beautifully clean fruit we were able to hold the fruit on the vines longer to allow sugar/acid balance before hand-harvesting between the 10th and 22nd of April.

VINEYARD

Planted within our Lochar stony gravels on the top terrace above the winery and our very shallow sandy loam soils of Block 7.

WINEMAKING

The grapes were gently pressed and settled overnight before racking into a combination of fermentation vessels. Some parcels fermented in tank with selected yeasts and 25% of the final blend fermented naturally in French oak ranging from 2280L to 228L. The wine was aged on light fluffy lees for 5 months.

TASTING NOTES

A textural and saturating persistent Pinot Gris that has classic varietal characters of white flesh pear with nuances of shortbread and spice from the barrel ferments. The Central Otago natural acidity balancing the slight residual sweetness.

Harvest Composition

Brix 23.2-23.4
pH 3.10-3.30
Titratable Acidity 7.60-9.00g/L

Wine Composition

Residual Sugar 8.73g/L
Titratable Acidity 5.80g/L
Alcohol 13.5%

Vine Age

12-18 years (planted 1999-2005)

Clone

2-15, 7A, 52B, M2, Barrie

CENTRAL OTAGO