



## PINOT GRIS 2022

### VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	2/15, Barrie, Lincoln Berry Smith
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2005
Vine Density	4,000 / Hectare
Trellis System	Single Guyot Spur Pruned

### WINE MAKING

Winemaker	Antony Worch
Harvest Date	5th May 2022
Brix	22.4
Residual Sugar	2.5 g/l
pH	3.32
Whole Bunch Press	100%
Peak Fermentation Temp	18 Degree Celsius
Oak Percentages	10% French Oak
Time in Barrel	3 months
Fining	None
Filtering	Sterile
Alcohol	14.0% Alc
Total Cases Produced	611

### VINTAGE REVIEW

La Niña has placed her thumb print over the Waitaki for the second year running. Resulting in a cooler and more humid summer across the Waitaki. This producing consistent and uniformed grape yields with more intense fruit flavours. We were graced with 820 growing degree days and not one of them was below 70% humidity. Our harvest dates were traditional for the last week of April and because of this we did not have too many sleepless nights frost fighting.

### TASTING NOTE

Nice bright yellow tones with green reflects. Ripe nectarine and tropical fruit flavours of pineapple and guava are revealed on the nose followed with a hint of spices and ginger. The mouth is full bodied and long, balanced with a flinty acidity. A dry style Pinot Gris.

**WAITAKI VALLEY**  
WINE OF NEW ZEALAND

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