



THE LANDING



PINOT GRIS 2023

Clones: ENTAV 457 & Barrie

pH: 3.36

TA: 6.4

Alc.: 12.0%

Allergens: none

RS: 2 g/L

Tasting note:

Yellow apple, orange rind, floral notes on the nose. Soft entry, pip-fruit flavours, dry, delicate, and finishes clean. Fresh, dry, mid-weight Pinot Gris, with texture and complexity from indigenous barrel ferment.

Viticulture:

Grown on a sheltered east facing slope, the Pinot Gris is grown in a two-cane vertical shoot positioned system with moderate fruit exposure to promote clean and ripe fruit. The two clones are picked separately, sometimes in multiple passes to get the fruit with the desired flavour profile.

Winemaking:

Hand-picked, hand-sorted and whole bunch pressed. Free-run and pressings combined to add depth of flavour, the juice is racked to old barriques for fermentation by indigenous and cultured yeasts. Some indigenous malolactic occurs concurrently. The wine is blended to age a couple of months on fine lees to harmonise the components before bottling.

Vintage 2023:

A challenging season, strong La Niña conditions continued right through 2022 and the first half of 2023 bringing above average rainfall and humidity to the north and east of the North Island. November, January, and early February were especially wet cumulating with Cyclone Gabrielle impacting Northland on the 12th and 13th of February. After Gabrielle the second half of February and all of March were relatively dry resulting in some good fruit but significantly reduced yields.

September 2022– March 2023: Rainfall 1300mm, Growing Degree Days: 1676°C