

Pinot Gris

2023 | CENTRAL OTAGO

Vintage Notes

Shoot growth was slow to start due to a colder than usual spring season with many frosty nights, creating a prolonged flowering period. This was followed by a hot, dry summer over a 6 - 7 week period, so in turn the berries within the bunch caught up to create even ripeness within the bunches. Autumn brought some rain; however, our canopies were open to sunlight and airflow, and the fruit quality was excellent.

Winemakers Notes

Bright, Crisp, Fresh

Enticing aromas of pear, white peach and fresh linens on the nose. Lychee, blackcurrant and hints of nutmeg on the palate with a salty acidity and fine texture. Elegantly balanced and persistent with a lingering zesty finish. Leans more Pinot Grigio in style than Pinot Gris.

Enjoy on its own by the glass or alongside your favourite fresh summer salads and light dishes.

Vinification

Fruit for this wine was harvested from our Cairnmuir Vineyard in the Bannockburn subregion of Central Otago.

Fruit was picked in the early morning so the fruit was nice and cool to retain aromatics. Following pressing and col settling, the wine was fermented in stainless steel using a fruit-driven Pinot Gris yeast.

Aged on lees for three months post fermentation to build weight into the palate, before being racked and bottled.

RUA



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	TA	Alc	pH	Residual Sugar
<i>Central Otago</i>	<i>5 April 2023</i>	<i>4 September 2023</i>	<i>616 x 96 cases</i>	<i>6.6 g/l</i>	<i>13.5%</i>	<i>3.15</i>	<i>4.7 g/l</i>