

BRICK BAY PINOT GRIS 2022



This opulent, off-dry wine offers generous layers of perfumed fruits, intriguing spices, an elegant minerality and a lingering refreshing finish.

Harvest Date

23rd February 2022

Bottling Date

28th November 2022

Quantity

268 Dozen

Composition

100% Pinot Gris

Region

Matakana

Alcohol

13%

TA

6.0

pH

3.4

RS

12g/L

Tasting Notes: A shimmering pale straw colour, this lively wine reveals aromas of ripe pear, lime, lychee, appleskin and cinnamon. The opulent, viscous midpalate is beautifully balanced with concentrated lime, pear, mango, lychee and middle eastern spices. With a clearly defined framework of ripe fruits, a lithe, silken texture and a salinity that celebrates its coastal origins, our Pinot Gris 2022 culminates in a satisfying crisp and lingering finish.

In the Vineyard: Once again, the effect of Auckland lockdowns saw a smaller team at work in the vineyard, without our usual international backpacker support and winter pruning, all done by hand, was particularly challenging. A very early although uneven budburst gave us a long flowering period this vintage, something experienced in most grape growing regions in the country. Veraison (colour change and softening of the berries) also was early, with all the vines netted in early January. Our vineyard team did their usual meticulous job of creating an open vine canopy by removing excess foliage by hand to allow air movement to dry the fruit and allow sunlight penetration. We are clearly reaping the benefits of the application over many years of organic soil health-enhancing products, producing healthier vines which can better withstand disease.

A mild but rainy winter gave way eventually to a dry hot summer, with just the odd unwelcome rain event. Nevertheless we were able to carefully monitor the developing fruit ripeness and hand harvest an exceptional quality crop. As with most regions in the country, our yield for this vintage was generally 20% less than the previous year, a reflection of a cooler, damp spring during the flowering period.

In the Winery: Two parcels of hand-picked fruit from our estate were processed separately. After destemming and crushing to press, the must was given very brief skin contact allowing release of aromatics and textural components before pressing. One parcel was cool fermented to dryness (including a small percentage in well seasoned oak barriques), while the second parcel was stop-fermented to retain some natural fruit sugars. After combining the two, the wine was then left to rest on light lees until bottling.

Aging Potential: In stable cellaring conditions, the Pinot Gris 2022 will continue to evolve over the next 3-4 years. With time, the more immediate fruit freshness will be replaced by dried fruit and oily characters.
