

BRICK BAY PINOT GRIS 2024



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

Harvest Date

6-24th March 2024

Bottling Date

11th September 2024

Quantity

492 Dozen

Composition

100% Pinot Gris

Region

Waimauku
Matakana

Alcohol

13%

TA

7.0

pH

3.38

RS

9g/L

Tasting Notes: A shimmering pale straw colour, this lively wine reveals aromas of poached pear with a hint of vanilla, lime, and red appleskin. The sumptuous, viscous midpalate is beautifully balanced with concentrated citrus, pear, guava and subtle spiced notes. With a clearly defined framework of ripe fruits, a lithe, refined texture and a salinity that celebrates its coastal origins, our Pinot Gris 2024 culminates in a satisfying crisp and lingering finish.

In the Vineyard: Like most North Island regions, we experienced one of the most challenging vintages in our history here at Brick Bay. The lack of sunshine hours in the previous waterlogged winter of 2023 and in fact for much of that year, led to extremely poor bud initiation in 2024. The resulting very light flowering meant our volumes of fruit were extremely low and although the summer eventually arrived, there was little fruit to ripen. Our yield for this vintage was generally the lowest for decades.

In the Winery: Due to our extremely low cropping levels in 2024, we were extremely fortunate to benefit from our winemaker-led collaboration with an addition of Waimauku fruit to augment our Brick Bay volumes, while still retaining our signature Brick Bay style.

The two parcels of hand-picked fruit 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 2024 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.
