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QUINTESSENCE

WAITAKI VALLEY PINOT GRIS 2024



TASTING NOTE:

Vibrant yellow tones with subtle pale hues characterize this expressive wine. On the nose, aromas of baked apple complemented by nuances of nectarine and crystallized ginger. Clean flavors of tropical and stone fruits unfold gracefully, making this wine a delightful sensory experience.

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
WINEMAKING:	
Winemaker:	Antony Worch
Harvest date:	22-28th April 2024
Brix:	22.4
Residual sugar:	5.5 g/l
pH:	3.35
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:	13.5% Alc
6 pack cases produced:	800
Bottling date:	6th September 2024

Vintage Review: The Vintage of 2024 will stand out in the history of Waitaki wines as a landmark season. El Nino, a benevolent force, bestowed its favour upon the Waitaki vineyards, blessing us with a warm dry season. It could almost be likened to the year of the leisurely vintner, as we savoured the gradual accumulation of warmth in the valley, unencumbered by the notorious 5.00 pm 'BBQ' winds that typically sweep the Otago coastline. This vintage marked the second warmest in the past 15 years, with a remarkable accumulation of 950 GDD's. Despite a turbulent Spring, characterised by the customary gusts of October and November, the season settled into a tranquil rhythm, gracing us with scarce rainfall henceforth. Harvest commenced a full 10 days earlier than our standard forecast, granting us an extended period for meticulous fruit selection.'