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QUINTESSENCE

WAITAKI VALLEY PINOT GRIS 2024 ~ BARREL RESERVE



TASTING NOTE:

This wine displays bright yellow tones with golden hues. On the nose, it reveals tropical fruits of pineapple and guava, complemented by notes of toasted brioche, vanilla bean, cardamom, and crystallized ginger. The palate is luxurious and full-bodied, with a lingering finish that is balanced by a crisp, flinty acidity.

VITICULTURE:

Location:	Waitaki Valley, North Otago
Climate:	Maritime influenced
Clones:	2/15, Barrie, Lincoln Berry
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:	25-28th April 2024
Brix:	22.9
Residual sugar:	2 g/l
pH:	3.40
Whole bunch press:	100%
Peak fermentation temp:	18 Degree Celsius
Oak percentages:	100% French Oak
Time in barrel:	6 Months
Fining:	None
Filtering:	Sterile
Alcohol:	13.5% Alc
6 pack cases produced:	500
Bottling date:	12th February 2025

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.'