

# Oraterra

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2024 PINOT GRIS

MARTINBOROUGH



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### SEASON BRIEF FOR 2024

The 2024 season was a contrast to 2023, coming with a sting - or in this case, a grand finale - at the end. It was a splendid season, and the general feeling is that 2024 will be remembered alongside 2013, 2001 and 1998 as an outstanding year.

A cool and turbulent spring meant that the fruit set was reduced, and thus the potential yield at harvest was down too. However, summer conditions were nothing short of amazing, the sun was out in full force, with very little rainfall.

The key to the success was our vineyard management this year by keeping ample shade and leaf cover to lower vineyard temperatures and conserve water. The extended warm and dry weather periods resulted in wines that have retained freshness with good generosity.

### WINEMAKING

Hand-harvested fruit was pressed the following day, cold. After a light settling, the juice was racked into large 600-litre oak barrels for a long and slow spontaneous ferment over 18 months. It was then transferred into a stainless-steel vessel before being bottled, unfined, in December 2025.

### TASTING NOTE

The aromatic profile is complex and distinctively "other" fruit. The wine transports you to a place where one experiences potentially unexplored territories of colour and feeling.

The richness and decadence of the nose are unmistakable and laced with white flowers like daphne, clover and Christmas lilies.

If the acidity in the Chardonnay 2024 is a river, here with the Pinot Gris it is a spring. The wine bubbles up to the surface, gushing out over the palate. There is acidity and plenty of tannins that rally to give order and structure.

But the anarchy is stronger. There is not one direction in which this wine flows. It is dynamic; it pulls and draws with voluptuous weight and buoyancy.

Ageing: Age for 5-8 years to reach its peak.  
Enjoy at a temperature of ~16°C.

### TECHNICAL INFORMATION

Vineyard source(s): McCreanor Vineyard, 37 Princess Street, Martinborough, NZ

Harvest dates: 3 April 24 | Harvest Brix: 26 Brix

Alcohol by Volume: 14% | pH 3.41 | TA: 4.8 g/l | RS: 4 g/l