

# MONTE CHRISTO

## WINERY

Established in 1864 by Jean Désiré Féraud, Monte Cristo is the birthplace of Central Otago wine. Our wines are made with 100% estate-grown fruit sourced from our vineyards across three distinct sub-regions, the Alexandra Basin, Bannockburn and Pisa. Utilising sustainable farming practices and minimal intervention methods in the winery, the outcome is elegant, refined, and impeccably balanced wines epitomising the terroir of Central Otago.

### 2025 Central Otago Pinot Gris

#### Tasting note

Dry, ripe and refreshing, this Pinot Gris features fresh pear, yellow apple, white peach, honeysuckle and a hint of savoury spice.

#### Vintage note

The 2025 season began with a normal bud burst and good soil moisture. However, frost on 3 November, one of Central Otago's most severe cases in the past 30 years, reduced yields in Pisa by as much as 20%. Fortunately, the season turned warm and dry with no autumnal frosts, which resulted in our earliest harvest and one of the most consistent vintages to date. Wines show optimal ripeness, medium body, and bright acidity.



#### VINEYARDS

##### Vineyard: Paris (60%)

Subregion: Bannockburn

Elevation: 215m

Clone(s): Mystery

Soil: Cromwell loess deposited sands derived from schist

Growing Degree Days: 1114

Harvest: By hand on the 07/04/25

Yield: 3.7 t/ha

##### Vineyard: Davishon (28%)

Subregion: Alexandra Basin

Elevation: 162m

Clone(s): Mystery clone

Soil: Blackmans alluvial sand, silt and gravels derived from schist and sandstone

Growing Degree Days: 1080

Harvest: By hand on the 05/04/25

Yield: 5.2 t/ha

##### Vineyard: Féraud's (12%)

Subregion: Alexandra Basin

Elevation: 172m

Clone(s): M2

Soil: Blackmans alluvial sand and silt derived from schist

Growing Degree Days: 1090

Harvest: By hand on the 05/04/25

Yield: 4.7 t/ha

#### WINEMAKING

Brix: 22.4

Fermentation: 85% stainless steel & 15% neutral French oak

Aging: Four months in stainless steel and neutral French oak

Cases Produced: 530

#### FINISHED WINE ANALYSIS

Alcohol: 13.5%

Residual Sugar: 1.26 g/l

pH: 3.32

TA: 5.7 g/l