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2018 Providore Pinot Gris

Harvest Report 2018

2018 was certainly one of our more unusual seasons. We saw near-record dryness and heat through spring and into summer. Night time temperatures were unusually warm all the way through the growing season. This saw the growing season advance at a phenomenal speed which made keeping up with vineyard tasks challenging. Flowering and veraison were two to three weeks early. February saw the end of the heat and dry with near record cold and rain, but luckily the cold kept any botrytis problems at bay. March saw the return of the heat and the earliest harvest on record.

The resulting grapes came into the winery in excellent condition with crop levels and bunch weights a little above average. Sugar levels were higher than average and acidity levels lower than average due to the extended heat.

Winemaking Details:

This Pinot Gris comes from a single vineyard in Gibbston. The Gibbston Back Road Vineyard sits at 350 metres above sea level on a gentle north facing slope. A cool site that delivers the best of Gibbston. Hand-picked late in the season and delivered to the winery in excellent condition. Half the fruit was destemmed and crushed to the press for a period of skin contact with the balance whole bunch pressed. The resulting juice was taken to ferment with some grape solids. Fermentation was carried out in a mix of tank and older French oak barrels. The tank fermentation was stopped to retain a hint of sugar while the barrels fermented dry.

Pete's notes:

Medium straw with clear to straw hues. Fragrant with ripe pear, quince, lemon curd and beeswax notes. Dry with mouth-filling sweet pear, white peach, red plum and honey. Complex, silky, rich and concentrated with lovely ripe phenols and a long lingering finish.

Pete Bartle

Pete Bartle, Owner & Winemaker

Alcohol:	14%
Total Acidity:	5.35g/L
pH:	3.38
Residual Sugar:	3.5g/L
Harvest:	5th April 2018
