

SHEILD

Wine is a collaboration from the vine to your table. Take your time and share the pleasure.

PINOT GRIS 2022

VARIETY:	100% Pinot Gris
VINEYARDS:	Brightwater and Old House Road
VINE AGE:	14-22 years
SOIL TYPE:	Flat alluvial soils, gravel with a layer of silt loam, Moutere Clays
HARVEST DATE:	16th March 2022 & 5th April 2022
ELEVATION:	32m/105ft – 60m/197 feet.
YEILD:	12 Tonnes/Ha
ANNUAL PRODUCTION:	945 cases
BARREL AGING:	Nil, stainless steel
ALCOHOL:	12.7%
RESIDUAL SUGAR:	8.6 g/L
PH:	3.4 g/L
TA:	5.6 g/L



REGIONAL CLIMATE:

Nelson's sheltered topography gives protection from strong winds; combined with its proximity to the sea this gives milder temperatures than other South Island regions, mitigating frost risk. Regularly New Zealand's sunniest region and with good diurnal variation this helps emphasise varietal character. High sunlight hours and a long growing season give wonderful fruit purity.

GROWING SEASON V21

Mild winter temperatures resulted in a slightly earlier budburst for us on the Wai Iti terraces for the start of the 2020-21 growing season. Spring was cool and unsettled through until early December, but we were spared damage from frosts that bit at the region in October. Flowering was less than ideal with prolonged wet and cool periods affecting most varieties. We were lucky a second time, experiencing no damage from the Boxing Day hail storm that bought isolated catastrophic damage to crops around the region. The flowering conditions also resulted in small berries, light bunches and ultimately reduced yields. January brought warmer weather and drying winds throughout February. These moderate conditions resulting in restrained sugars and the retention of bright, clean acidity. A suitably challenging season which has again delivered wonderful wines. Expect vibrancy, balance and concentration from our 2021 wines! BG

WINEMAKING:

Two clones of Pinot Gris 2/21 and Lincoln Berrysmith contribute nuances to this wine. These clonal parcels are from two different vineyards, Brightwater on the Waimea plains and Old House Road on the Moutere Clays. The two picks were three weeks apart but processed in the same manner, machined harvested in the cool of morning, then carted to the winery, the juice enjoying a minimum of an hour soaking on skins. This journey resulting in good extraction of fine phenolics and flavour precursors. Once received the fruit was quickly processed and pressed to de-juice.

Once separated the juices, were cold-settled, and racked to achieve low solids prior to ferment- promoting crisper and more pure aromatics. The earliest juice, from the Moutere was co-fermented with two ester producing yeast, to maximise the florals from this lower Brix juice. The later riper juice from Brightwater was fermented with an alternative (non-Saccharomyces) yeast strain chosen for the spice and funk it brings to a wine. An excellent tool for encouraging character! Careful temperature control of the ferments in stainless steel enabled each yeast to be managed at its optimum run temperature, drawing out characters otherwise hidden in the matrix of the juice. Once the ferments were arrested the wines were promptly racked off gross yeast lees to fresh tanks. The fine lees were stirred through the wine once a fortnight- slowly but carefully building

body and texture into the wine.

The two quite different wines spent five months on lees before blending in September. The married wine was then carefully and quickly finished for bottling in the first week of October 2022.

TASTING NOTE:

Pale straw in colour and full bodied, this distinctive wine has layers of flavour, texture and a fullness characteristic of wines aged on lees. The nose has a perfume of exotic spice, and the palate is round and glassy with flavours of quince and nougat. This is followed by a saline - like minerality, finishing clean and dry.

Trudy Sheild

WINEMAKER & PROPRIETOR

DRINKS
~ CABINET ~

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