

TASTING

NOTES



2011 TOSQ PINOT GRIS

TOSQ Pinot Gris is a single vineyard wine.

The grapes are grown on our Roadside Vineyard located beside the Wanaka/Cromwell Highway in the centre of the Pisa district, Central Otago, New Zealand.

"The 2011 vintage is a single-vineyard wine. Faintly pink, it is mouthfilling, with strong, ripe, stonefruit flavours of peaches and nectarines, hints of apricots and spices, a sliver of sweetness and considerable complexity. Fleshy, with good concentration, it's drinking well now."

Michael Cooper's Buyers Guide to NZ Wine



VINEYARD

No herbicides are used on the vineyard. The grapes are grown using composts, seaweed and teas to feed the vines and support the soil biology

The season was characterised by a cooler and more overcast mid-summer. However fine weather in the lead up to harvest, together with careful hand-tending in the vineyard, ensured clean, well-ripened fruit.

The grapes were hand-harvested and delivered to the winery in excellent condition.

SOILS: The soils are comprised of sand and gravels, derived predominantly from greywacke and quartz schist parent material, interwoven with lenses of fine loess and silt.

VINE AGE: Planted 2001

VINE DENSITY: 3846/ha

VARIETY & CLONES: Pinot Gris GM2/15, GM2/21, Mission.

ROOTSTOCK: All vines grafted onto rootstocks SO4, 101-14, 3309

TRELLISING: VSP

PRUNING: Cane pruned

WINEMAKING

The wine was made by Dan and Sarah-Kate Dineen and their team at the Maude Winery using traditional techniques. The grapes were whole bunch pressed and a small proportion fermented in old french oak to add further complexity and palate weight. The wine was bottled in October 2011.

HARVEST DATE: 14th - 21st April 2011

BRIX: 24.3

FINISHED WINE

FINING: Light fining with casein

T/A: 6.1 gm/l

RS: 6.82 g/l

ALC/VOL: 14.0%

