

TASTING

NOTES



2012 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.

"What a delightful pinot gris. It's pristine and fragrant on the nose displaying white peach, pear and floral characters with a hint of spice. The palate is succulent and beautifully weighted with whispering sweetness and bright acidity. The wine is long and harmonious, and very tasty.

At its best: now to 2016." ★★★★★

Sam Kim, Wine Orbit

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 2012 season was characterised by a cold start with November frosts. However after New Year the season was ideal with long hot days and cooler nights, enabling the vines to catch up and the grapes were picked in ideal 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 2012.

HARVEST DATE: 7th April 2012

BRIX: 24.3

PH: 3.37

FINISHED WINE

FINING: Light fining with casein

T/A: 6.2 gm/l

GM/L RS: 4.4 g/l

ALC/VOL: 13.8%

