

TASTING

NOTES



2013 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.

Off-dry to taste and medium-bodied, restrained and subtle flavours of savoury stonefruits and honeysuckle feature on the front palate. Possessing good accessibility and balance, the wine flows gently to a light, nuanced, dry finish. This is a soft, savoury fruited Pinot Gris with good mouthfeel and a dry finish. Serve with most white meat courses over the next 3+ years

Raymond Chan ★★★★★

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 2013 season started off with a hot dry November making for an early flowering in ideal conditions with the hot weather continuing through to February, followed by a cooler March. This resulted in a swift harvest with the grapes being in perfect 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 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 July 2013

HARVEST DATE: 7th April 2013

BRIX: 24.3

PH: 3.37

FINISHED WINE

FINING:

T/A: 6.0 gm/l

GM/L RS: 5.5 g/l

ALC/VOL: 13.5%

