

TASTING

NOTES



2014 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.

Enticing aromatics, together with delicate and subtle flavours of savoury stonefruits, nashi pear, quince and honeysuckle combine to create a dry medium bodied wine. This is a beautifully balanced Pinot Gris with weight, texture and a long finish. Serve with asian dishes or white meat courses over the next 3+ years.

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 a favourable one. A warm early part of the summer without significant frost events kept vine stages generally advanced. Mid-summer was dry and sunny, without excessive heat. The cool nights helped ensure the grapes didn't ripen too fast. Excellent flavour development ensued, together with good acid balance.

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 with indigenous yeasts to add further complexity and palate weight.

HARVEST DATE: 30th March 2014

BRIX: 24.3

PH: 3.32

FINISHED WINE

FINING: Unfined

T/A: 6.0 gm/l

GM/L RS: 4.3 g/l

ALC/VOL: 13.5%

