

TASTING

NOTES



2016 TOSQ PINOT GRIS

TOSQ Pinot Gris is a single vineyard wine. The grapes are organically grown on our Roadside Vineyard located beside the Wanaka/Cromwell Highway in the centre of the Pisa district, Central Otago, New Zealand.

This is an elegantly concentrated and finely presented dry Pinot Gris with subtly rich stone fruit, honeyed, nutty and mineral flavours on a taut, fresh palate.

Match with seafood and poultry dishes over the next 3 to 4 years.

4 Stars 17.5/20 Raymond Chan Wine Reviews

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

Fermented in stainless steel and old oak barriques, - the oak to give texture and weight on the palate and the tank portion to provide the purity and aromatics. The overall blend was approximately 50% tank and 50% oak fermented.

HARVEST DATE: 3rd April 2016

FINISHED WINE

FINING: Unfined

T/A: 6.5 gm/l

GM/L RS: 4.8 g/l

ALC/VOL: 12.4%

