

pinot gris 2018

CENTRAL OTAGO

Ripe pear, poached quince and rose petal florals are abundant in our 2018 Pinot Gris. The palate is full flavoured & textural which can be attributed to the beautifully balanced fruit at harvest combined with our unique winemaking technique .

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

An exceptionally warm, dry spring, led onto one of our hottest summers on record. Near perfect conditions during the early flowering meant good fruit set, with larger tightly packed bunches. The continuous summer heat, coupled with uncharacteristic warmer nights meant acid levels dropped and fruit matured rapidly – bringing the whole season forward. Our harvest was the earliest on record, beginning on the 9th of March, some three weeks ahead of the season prior.

VINIFICATION

Hand harvested from four vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from vineyards we work closely with on Maori Point Rd, Lowburn and Gibbston Valley. 60% of the juice is fermented in stainless steel contributing to the delicate and pure aromatics in the wine. The remaining 40% is foot-stomped and fermented in older oak barriques giving viscosity and texture. Combining the parcels creates a Pinot Gris both aromatic and textural.



HARVEST DATE

23/3-9/4 2018

BOTTLING DATE

22nd June 2018

QTY BOTTLED

4000 dozen

RESIDUAL SUGAR

4.3 g/L

ALCOHOL

13.5% VOL

pH

3.38

ACIDITY

6.1 g/L