



Tasting Notes 2015 10X Pinot Gris



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Wallis (40%), Osborn (33%), Winebar (27%) :: D1V7 (100%)
Harvest date :: Yield	Hand picked 16-18 March 2015 :: 7.6 tonnes/ha (3.1 t/acre, ~45.6hl/ha)
Brix :: pH :: TA	22.2-23.4° (12.3-13.0° Baumé) :: 3.25-3.28 :: 7.0-8.3 g/l
Winemaking	Grapes hand-harvested in mid March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. The stirring of yeast lees throughout a 7 month maturation in barrel and a complete malolactic fermentation in spring preceded a light fining and filtration before bottling.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	7 months :: old French oak barriques
Malolactic	Complete (94%)
Residual sugar	Dry (0.73 g/l)
Finished pH :: TA	3.26 :: 6.7 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	646 dozen :: bottled 8 December 2015 :: screwcap
Release date	June 2016

TASTING NOTES

Pinot Gris can be vinified in many different ways, from the early picked “grigio” style to a fuller, more textural “gris” as is typically made in Alsace. The trick with the latter style, into which this wine falls, is to manage the variety’s natural tendency to coarseness of texture. One sip of this tells you it has been beautifully handled.

But first to the nose, which is fleshy and moreish in the manner of a fruit dessert. Indeed, there are many parallels to baked goods in the way this smells, pear flesh mingling with vanilla and caramel as if part of a luscious dessert just taken from the oven to cool. This hints at the admirably involved range of techniques used in making this wine, including barrel fermentation, bâtonnage and a malolactic fermentation. Technicalities aside, the end result is a complex, alluring range of aromas that draws one into the glass.

Texturally, this wine is a masterclass in winemaking. There are textures aplenty - from a slippery glycerine-like glide through the middle palate to burbles of acid and a rasp of phenolic grip as the wine moves through its long finish. Mouthfeel alone would be enough to justify this wine. But there are a great range of flavours too, which continue from the nose to deliver Bosc pear, cream and butterscotch on the tongue. A neutral Pinot Gris this is not; there’s so much going on, yet it’s all contained and shapely thanks to all those textures.

Julian Coldrey [March 2016, commissioned by TMBT]

Food :: Temperature	Have one glass on its own, then pair with a pile of freshly baked gougères. Serve at 10–13°C.
Best drinking	2016-2021