

2019 10X Pinot Gris

Our Thoughts

Spice, quince and pear skin invite you into this lively and textural Pinot Gris. The savoury and crunchy phenolics create intrigue on the palate while the succulent finish keeps you coming back for more.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter, and cooler temperatures in August and September, led to late budburst (our second latest) and flowering. However, above average temperatures and low rainfall during summer meant an early veraison and harvest. The period between flowering and veraison saw our warmest ever average minimum and second warmest maximums. Veraison to harvest was our fourth warmest maximums and our driest (47mm v 136mm average). Five days of above average temperatures at the beginning of harvest compressed the vintage further. Yields are normal and fruit quality is outstanding.

Harvest Date

Hand picked 1-4 March 2019

Winemaking

- whole bunch pressed
- transferred to old 228 litre French oak barrels
- 7 month aging in barrel with no bâtonnage to keep wines fresher and more taut
- Natural partial (47%) malolactic fermentation before bottling unfinned and lightly filtered



Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Food Pairing

Vietnamese duck rice paper rolls :: serve at 10–13°C

Best Drinking

2020-2025

Your Thoughts

