



2021

10X

Pinot Gris

Our Thoughts

Lifted barley, fresh lemon and spice on the nose leads you into a Pinot Gris that is a texturally driven wine. The palate is driven by fresh gooseberry and pear skin with hints of chive that creates an intriguing plush, sultry and savoury style.

Vintage Comment

Moderate temperatures throughout a wet spring and into flowering resulted in healthy canopies with slightly lower than average yields.

Above average rainfall over the Summer due to La Niña was moderated by dry spells and moderate temperatures resulted in slower ripening. High levels of acidity were retained along with great concentration of flavour, fine detail and precision.

Harvest Date :: Yield

Hand picked 2 - 17 March 2021 :: 4t/ha

Vineyards :: Clones

Osborn (30%), Lynsted (60%) and Wallis (10%)
:: D1V7

Brix :: pH :: TA

21.96 - 22.68 :: 3.22 - 3.25 :: 7.5g/L

Winemaking

- Handpicked and 60% of blend was whole bunch pressed to stainless steel where it was fermented at around 18°C using Indigenous yeasts on light fluffy lees.
- The balance was whole bunch pressed and fermented in older oak barrels to complete primary fermentation.

- Natural partial (94%) malolactic fermentation before bottling unfinned and filtered

Aging :: Oak

5 months :: stainless steel and 5-6 year old French barriques

Finished residual sugar :: pH :: TA

0.69 :: 3.43 :: 5.0g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Production

20 July 2021 :: screwcap

Food Pairing

Charcuterie selection, blue cheese and muscatels :: serve at 10-13°C

Best Drinking

2021-2025



