

## 2022 10X Pinot Gris

### Our Thoughts

Underlying notes of musk and ginger in combination with a flinty rim work alongside the white nectarine and pear skin-like phenolics on the palate. Bright acidity drives the palate and follows with a textural grip to the finish line.

### Vintage Comment

The 2022 season started with a very wet and variable spring, resulting in poor flowering, small bunches and reduced yields across many sites. However, the exceptional summer and autumn months to follow provided perfect ripening conditions that generated great concentration and striking flavours across all varieties

### Harvest Date: Yield

Hand-picked 24 Feb - 17 March 21 :: 1.5-3.6 t/ha

### Vineyards

Osborn and Wallis

### Baumé :: pH :: TA

12.5Be' :: 3.17-3.25 :: 7.4-8.0 g/L

### Winemaking

Small parcels from each vineyard were chilled overnight before being hand sorted and then whole bunch pressed to stainless steel

The juice was left for 48 hours to settle before being racked to older oak barriques taking light fluffy lees. A natural fermentation in oak was then followed by partial (22%) malolactic fermentation before being blended, lightly fined and filtered

### Aging :: Oak

3 months :: Old French barriques

### Finished residual sugar :: pH :: TA

0.36 g/L : 3.21 pH :: 6.3 TA

### Alcohol

13% ( 7.7 standard drinks/750ml bottle)

### Production

bottled 27 July :: screwcap

### Food Pairing

Wood-fired scampi with lemon and garlic

### Best Drinking

2022-2027

