



2006 10X Pinot Gris



The Vineyard...

A warm moist spring with average fruit set was followed by warm to very hot weather over summer. Ripening accelerated under such intense growing conditions. Cooler weather arrived in February but vintage was still earlier than usual. Yields were lower than usual but the overall quality is excellent with fruit of lovely concentration and flavour development.

Brix::pH::TA 24.0° (13.3° Baumé) :: 3.38 :: 6.8 g/l
 Vineyards::Clones Wallis :: D1V7
 Harvest date 17 March 2006; hand picked
 Yield 6.1 tonnes/ha (2.5 t/acre, ~36.6hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding
 Winemaking Hand picked, whole bunch pressed, unsettled juice fermented in old oak barrels (wild yeast ferment), partial MLF. 9 months in barrel. Light gelatine fining and sterile filtration before bottling.
 Alcohol 14.0% (8.3 standard drinks/750ml bottle)
 Residual sugar 3.4 g/l
 Malolactic Partial
 Aging::Oak 9 months :: old French oak
 Production Bottled 17 December 2006 :: screwcap
 Finished pH::TA 3.38 :: 6.0 g/l

The Tasting Room...

Release Date :: January 2007
 Tasting notes Palest yellow gold in colour this deeply perfumed wine is redolent of white blossom, rose petals, peach, quince and spice on the nose. Rich and full bodied on the palate, with peach, honey and pear fruit and more spice. The wine shows slippery mid-palate texture and good weight, excellent length and intensity and lovely balance of rich fruit, fresh acidity, alcohol and glycerols. A delicious, full-bodied mouthful.
 Food::Temperature A versatile food wine: perfect with egg and cheese based dishes, charcuterie, seafood and poultry. Can handle a bit of spice too. Serve at 10–13°C.
 Best drinking Drinking well now and through 2010