



Tasting Notes 2012 10X Pinot Gris



Vintage A much more favourable season than 2011 though not without several interesting periods. Spring conditions were ideal for budburst and early season growth. With small bunches from the previous season's cool, wet summer and a moderate to cool spell during flowering we saw moderate to low yields with highly concentrated flavours. An average overall hang time but our longest ever veraison-harvest interval (70 days v 57 day average) resulting in intensified flavour and colour development. A record difference between harvest in the lower north and the higher south (31 days v 17 day average).

Vineyards :: Clones Northway (56%), Spedding (30%), Wallis (14%) :: D1V7
Harvest date :: Yield Hand picked 9-26 March 2012 :: 2.5 tonnes/ha (1.0 t/acre, ~15.0hl/ha)

Brix :: pH :: TA 22.0-23.3° (12.2-12.9° Baumé) :: 3.47-3.55 :: 7.0-7.6 g/l

Winemaking The grapes were hand-harvested during March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. The stirring of yeast lees throughout an 8 month maturation in barrel and a partial malolactic fermentation in spring preceded a light fining and filtration before bottling.

Winemakers Richard McIntyre, Martin Spedding, Jeremy Magyar

Aging :: Oak 8 months :: old French oak barriques (medium toast; tight grain; Allier, Chatillon; Sirugue, François Freres)

Malolactic Partial (43%)

Residual sugar Dry (0.74 g/l)

Finished pH :: TA 3.34 :: 6.3 g/l

Alcohol 13.0% (7.7 standard drinks/750ml bottle)

Production 346 dozen :: bottled 19 December 2012 :: screwcap

Release date June 2013

TASTING NOTES

Texture is vastly underrated in wine. Flavours are important, of course, but a good wine engages the other senses too. It should look beautiful, smell great and, not least, show as much complexity and refinement in how it feels as how it tastes. Pinot Gris is a variety that, more than many, succeeds or fails on the quality of its texture.

The aroma is highly varietal, with fresh pear the first note to register, followed by flowery aromatics and some fresh, grassy notes. The nose is appropriately fuller than that given by more aromatic varieties such as Sauvignon Blanc, yet it also offers great expressiveness. It's dusk rather than midday, aroma colours thickening slightly as end of day approaches and dinner beckons.

Appropriately, the palate is all about beautiful texture as well as a continuation of the delicious pear flesh of the aroma. There's a progression from sweet to savoury through the mouth, seducing early on and adding more adult elements once you're hooked. Texture is fine and multidimensional, with both a creaminess and a light grainy dimension winding around each other right down the line. This truly is a wine that feels as much as it tastes. A wine that heightens one's sense of touch as well as taste.

Julian Coldrey [May 2013, commissioned by TMBT]

Food :: Temperature Begs for the unctuous stickiness of slow roasted pork belly. Serve at 10-13°C.

Best drinking 2013-2017

REVIEWS

It's a textural white no doubt, slippery and slightly chalky, just enough detail to keep things interesting. Aromas are baked apple and quince orientated, but fresh and vital. Flavours perky too - it's in the mould of fine pinot gris pushing ripeness and fleshiness, but holds its course very well. A fancy feel here and a touch of minerality appears in crushed slate-like trail through the finish. This is smart. Drink 2013 - 2017.

92 :: Mike Bennie :: October 2013 :: Winefront