

## Tasting Notes 2012 10X Pinot Gris



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Vintage       A much more frownable season than 2011 though not without several interesting periods.         Spring conditions were idea for budburst and a moderate to coal spell during flows from the produce season's coal, wet summer and a moderate to coal spell during flows from the interest interval (70 days v 57 day average) resulting in intensified flavour and colour devoked with highly concentrated flowsors. An average overall hang time but our longest ever version-havest interval (70 days v 57 day average).         Vineyards :: Clone       Northway (56%). Speeding (30%). Walls (14%) :: D1V7         Hand yicked 9-26 Mach 2012: 2: 25 toms(FM) (10 Uy Care, -15.0h/hs)       Bit x: : pH :: IA         22.0-23.3° (12.2-12.9° Baunei) :: 3.47-3.55 :: 7.0-7.6 g/l       Immerstelle by indigenous yeast in uld French to ab barriques. The string of yeast lies throughout an 8 month maturation in barrel and a partial malolactic formentation in spring preceded a light fining and finitation before bottling.         Winemakers       Richard McIntyre, Martin Spedding, Jeremy Magyar         Aging :: OA       Banoths:: : old French oak barriques (medium toast: light grain; Allier, Chatillon; Sirugue, François Frees)         Malolactic       Partial (43%)         Production       3.46 do 20:: is bottled 19 December 2012 :: screwcap         Relaxe data       June 2013         TASTING NOTES       Texture is wastly underrated in wine. Flavours are important, of course, but a good wine emgages the other syn ass yon stes. The oas is a participately fuller than that given by more aromatic varielies such as Sauryonon Blauc, yet it also offers grate expressiven		-	
Harvest date :: Yield       Hand picked 9-26 March 2012 :: 2.5 tonnes/ha (1.0 t/acre, ~15.0h/ha)         Brix :: pH :: IA       22.0-23.3° (12.2-12.9° Baume) :: 3.47-3.55 :: 7.0-7.6 g/l         Winemakins       The grapes were hand-harvested during March, whole bunch pressed and the unsettled juice fremented by indigenous yeasts in oid 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 butting.         Winemakers       Richard McIntyre, Martin Spedding, Jeremy Magar         Aging :: Oak       8 month :: old French oak barriques (medium toast; tight grain; Allier, Chatillon; Sirugue, Franciso; Frenes).         Malolactic       Partial (43%)         Residual suga       Dry (0.7.4 g/l)         Finished pH :: TA       3.34 :: 6.3 g/l         Alcoho       13.0% (7.7 standard drinks/750m bottle)         Production       346 dozen :: bottled 19 December 2012 :: screwcap         Release data       June 2013         TASTING NOTES       Texture is vastly underrated in wine. Flavours are important; of oourse, but a good wine emattics and some fresh, grassy notes. The nose is appropriately fuller than that given by more aromatic xarlet wan 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 delticous part fiesh of the aroma. There's a progression from swet to saoury throughy the mouth deltide mesona, wine that fiels a		Vintage	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
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