



Tasting Notes 2016 10X Pinot Gris



Vintage	After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest: 21 days shorter than average). The result was a dry and warm vintage with good yields.
Vineyards :: Clones	Osborn (39%), Wallis (31%), Winebar (30%) :: D1V7 (100%)
Harvest date :: Yield	Hand picked 25 February-3 March 2016 :: 8.7 tonnes/ha (3.5 t/acre, ~52.2hl/ha)
Brix :: pH :: TA	22.8-24.0° (12.7-13.3° Baumé) :: 3.2-3.38 :: 5.6-7.0 g/l
Winemaking	Grapes hand-harvested in late February-early March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. The stirring of yeast lees throughout a 9 month maturation in barrel and a partial (71%) malolactic fermentation in spring preceded a light fining and filtration before bottling.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	9 months :: old French oak barriques
Malolactic	Partial (71%)
Residual sugar	Dry (2.2 g/l)
Finished pH :: TA	3.23 :: 6.3 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	881 dozen :: bottled 17 January 2017 :: screwcap
Release date	June 2017

TASTING NOTES

This is a Pinot Gris of contrasts, walking the line between ripe, steamed pear fruit generosity and a more sprightly citrusy expression. It works too, the acidity surprisingly taut, giving backbone and form to the palate and taking this from a more opulent expression into something you'd even call crunchy. Balancing the flavour and structure of riper style Pinot Gris can be a tricky prospect, but this wine delivers.

Andrew Graham [June 2017, commissioned by TMBT]

Food :: Temperature	Mild chilli lemongrass pork, and make sure the wine is well chilled to handle the chilli. Serve at 10–13°C.
Best drinking	2017-2022

REVIEWS