



2023

10X

Pinot Gris

Our Thoughts

Notes of rockmelon, tart crust and fennel provide an entrée to this aromatic wine. The palate has a lovely soft texture with pops of white peach and cardamom while a bright acidity provides length and drive. An enticing mix of fresh fruit and spice make for a great expression of barrel and concrete fermented Pinot Gris.

Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, greater intensity and drive.

Harvest Date :: Yield

Hand picked 9 - 29 March 2023 :: 2.6t/ha

Vineyards :: Clones

Osborn (47%), Hunts Road (42%) and Wallis (11%) :: D1V7

Brix :: pH :: TA

19.26 - 22.14 :: 3.18 - 3.29 :: 7.68 – 9.75 g/L

Winemaking

- Handpicked and 47% of blend was whole bunch pressed to concrete where it was fermented at around 18°C using Indigenous yeasts on light fluffy lees.
- A small portion underwent extended skin contact for a week before being pressed and transferred to concrete to finish fermentation.
- The balance was whole bunch pressed and wild fermented in older oak barrels.
- Natural partial (53%) malolactic fermentation before bottling unfinned and filtered

Aging :: Oak

4 months :: concrete and 5-6 year old French barriques

Finished residual sugar :: pH :: TA

0.11 :: 3.30 :: 5.7g/L

Alcohol

12.5 % (7.4 standard drinks/750ml bottle)

Production

27 June 2023 :: screwcap

Food Pairing

Silken tofu with ponzu and chive oil topped with edamame beans :: serve at 10-13°C

Best Drinking

2023-2027

