

Ten Minutes by Tractor



2024 10X Pinot Gris

Our Thoughts

Pear and guava notes add to the lively expression of fruit of this wine and the chalky fine undertones of ginger and clove spice. This wine is driven and textural and is a great expression of the Gris style.

Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

Harvest Date :: Yield

Hand picked 27th February to 5th March 2024 :: 2.9t/ha

Vineyards :: Clones

Hunts Road, Osborn :: IV7

Brix :: pH :: TA

21.3 – 22.3 :: 3.20 – 3.29 :: 7.2 – 8.3 g/L

Winemaking

Handpicked fruit was whole bunch pressed to a combination of older barriques and concrete to complete wild fermentation.

Individual barrels were stirred to create texture while others were simply left to express their bright primary fruit. Barrels were then blended and bottling unfined and filtered.

Aging :: Oak

4 months :: 5 – 8 year old French barriques

Finished residual sugar :: pH :: TA

Dry :: 3.20 :: 8.0g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Production

27th June 2024 :: screwcap

Food Pairing

Mapo tofu with crispy chilli oil, spring onion and Chinese celery :: serve at 10 – 13°C

Best Drinking

2024 – 2028

