



Tasting Notes 2019 10X Pinot Gris

Vintage	Lower than average rainfall and relatively standard temperatures over winter, and cooler temperatures in August and September, led to late budburst (our second latest) and flowering. However, above average temperatures and low rainfall during summer meant an early veraison and harvest. The period between flowering and veraison saw our warmest ever average minimum and second warmest maximums. Veraison to harvest was our fourth warmest maximums and our driest (47mm v 136mm average). Five days of above average temperatures at the beginning of harvest compressed the vintage further. Yields are normal and fruit quality is outstanding.
Vineyards :: Clones	Osborn (77%), Spedding (14%), Wallis (9%) :: D1V7 (100%)
Harvest date :: Yield	Hand picked 1-4 March 2019 :: 4.4 tonnes/ha (1.8 t/acre, ~31hl/ha)
Brix :: pH :: TA	22.7-24.7° (12.6-13.7° Baumé) :: 3.02-3.30 :: 7.9-8.7 g/l
Winemaking	Grapes hand-harvested in early March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old 228 litre French oak barrels. A 7 month aging in barrel with no bâtonnage to keep wines fresher and more taut. Natural partial (47%) malolactic fermentation before bottling unfinned and lightly filtered.
Winemakers	Imogen Dillon, Martin Spedding
Aging :: Oak	7 months :: old 228 litre French oak barrels
Malolactic	Partial (47%)
Residual sugar	Dry (2.4 g/l)
Finished pH :: TA	3.23 :: 5.9 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	587 dozen :: bottled 13 November 2019 :: screwcap
Release date	Not yet released

TASTING NOTES

Food :: Temperature	Vietnamese duck rice paper rolls :: serve at 10–13°C
Best drinking	2020-2025

REVIEWS