



2023 Pinot Gris

Tech details

Alcohol: 13.6%

Residual Sugar:

TA: 6g/l

pH: 3.38

Yield: 10t/ha

Harvest date: March 2023

Bottle Date: September 2023

Winemaking

Picked at flavour ripeness, the grapes were in perfect condition on arrival at the winery where they were crushed and cold soaked for 24 hours, then pressed under inert gas.

The juice was then fermented at a very low temperature - 70% in stainless steel and 30% barrel fermented to enhance flavour. Once ferment finished the barrel ferment portion was left on lees for four weeks to add complexity and texture.

Viticulture

Grown on a north-facing bank of the Derwent River the fruit for this wine comes from two blocks from our 30 year-old vineyard. The soils are shallow, permeable loams over limestone that allow this variety to develop intensity and definition while retaining delicacy.

Tasting notes

Bright aromatics with defined fruit characters. Palate is full flavoured and textured throughout from the high level of retained phenolics. Natural acidity provides length and a clean finish.

Aroma: Poached pear, spice and rose water.

Palate: Pear, spice, with a savoury, dry finish

