

2017 Pinot Gris

Tasting Notes

A rich and complex pinot gris with some savoury wild yeast and French oak complexity – it smells of citrus, spiced pear and apple fruits with freshly baked spiced bread and honeysuckle. The palate has a delicious core of concentrated pear and apple flavour in the middle palate, more spicy complexity here too, finishing soft, clean and fresh.

Viticulture:

Sourced from our vineyard further south on The Peninsula, these vines were spur pruned and shoot thinned to 24 shoots per vine on VSP. A reasonable canopy was maintained through summer as we intended these grapes more 'hang-time' for a more fruity, luscious Gris style. The vines were grown 'dry' to increase root activity & search for deeper tannins.

Harvest : 13th March.

Vinification:

The fruit was top-loaded to the press without crushing or destemming to avoid extraction of harsh phenolics or flavours and then pressed gently to tank. It underwent a 24 hour settling before being racked for fermentation in a combination of tank and older French oak barriques. Natural indigenous yeasts were allowed to commence the ferment in the barrels, while selected yeasts were used for the tank fermentation. Some of the ferments 'stalled', which we decided to allow leaving some residual sugars.

Bottling: 6th September

Alc/vol 14.5%

