

# pinot gris 2011

## CENTRAL OTAGO

A rich and vibrant Pinot Gris showing aromas of ripe stone fruits with hints of ginger. Poached pear and crème caramel flavours layer the palate which is rich and textured with a crisp dry finish.

*Sarah-Kate & Dan Dineen - Winemakers*

*"...expressive notes of poached pears, fresh peaches and golden delicious apple with a whiff of dill seed..."*

87/100 – Lisa Perrotti-Brown MW / eRobertParker.com

*"... the bouquet is voluminous, rich with honeyed elements adding to the interest..."*



4 Stars – Raymond Chan

## VINTAGE SUMMARY

The season began with a warm spring, essentially no frosts and the typical spring winds also stayed away meaning the vines were under very little pressure. The weather pattern continued in both November and December leading to a flush of growth and a superb (short) flowering and fruitset. Mild temperatures and continued rainfall threatened a prolonged harvest but some late season good weather meant harvest began in good condition and on time.

## VINIFICATION

Hand harvested from two vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from a vineyard we work closely with on the Pisa Range.

The fruit from the Mt Maude vineyard was whole bunch pressed to extract only free run juice which was then fermented clean in stainless steel.

This portion contributes the delicate and pure aromatics in the wine. The Pisa Range fruit spent six hours as crushed must, and was then fermented and matured for four months in seasoned oak barrels. This portion gives the wine richness and texture. Combining the two portions creates the perfect balance.



CLONES	HARVEST DATE	BOTTLING DATE	QTY BOTTLED	RESIDUAL SUGAR	ALCOHOL	pH	ACIDITY
Larcombe	05/04/11 - 07/04/11	14th July 2011	550 Dozen	4.5 g/L	14.5% VOL	3.34	6.8 g/L