

pinot gris 2012

CENTRAL OTAGO

A vibrant Pinot Gris showing classic aromas of pear, floral and hints of ginger. A pure defined palate, with poached pear and exotic spice flavours, dry in style with lovely persistence and balance.

Sarah-Kate & Dan Dineen - Winemakers

"crisp, racy, smooth-textured Pinot Gris with exotic nuances."

★★★★ 4 Stars - Raymond Chan

VINTAGE SUMMARY

2012 will be noted as one of the most nail-biting to begin and then spectacular to conclude harvests on record. Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. However a good even flowering and a relatively cool but exceptionally long 'Indian Summer' allowed the critical 'hang time' and slow ripening of fruit on the vine to intensify flavours whilst acid levels remained intact producing wines with wonderful flavours at lower alcohols - 2012 is definitely a vintage to watch.

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 in the Cromwell Basin.

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 we consider slightly riper and more robust, is foot-stomped for a small % of maceration then pressed and 40 % fermented in older oak barriques contributing viscosity and texture to the wine. We enjoy combining the two portions to create a lovely balance.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	CLONES	RS	ALCOHOL	pH	ACIDITY
12/4 2012 - 8/5 2012	19th July 2012	560 dozen	Larcombe	5.1 g/L	13.5% VOL	3.45	6.5 g/L