

pinot gris 2013

CENTRAL OTAGO

Classic pear drop, ginger and floral aromas are abundant in this youthful Pinot Gris. The palate is lush with full flavours of poached pear and exotic spice yet finished crisp and clean.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. Good weather over flowering resulted in a quick but very good fruit set. The dry and warm summer, which extended into a glorious autumn meant slow ripening of fruit on the vine to intensify flavours whilst acid levels remained intact.

VINIFICATION

Hand harvested from four vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from vineyards we work closely with in Lowburn and Gibbston. 60 % of the juice is fermented in stainless steel contributing to the delicate and pure aromatics in the wine. The remaining 40% is fermented in older oak barriques contributing viscosity and texture. We enjoy combining the parcels to create a lovely balance.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	RS	ALCOHOL	pH	ACIDITY
4/4 - 1/5 2013	2nd July 2013	1066 dozen	6.7 g/L	13 % VOL	3.32	7.2 g/L