

pinot gris 2014

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



5 Stars NZ Wine Spring issue 2014



*4 1/2 stars Winestate
November/December 2014 issue*

VINTAGE SUMMARY

Vintage 2014 began with a mild winter and followed by a warm calm spring, perfect conditions for a short flowering, good fruit set and healthy spring growth. Unfortunately temperatures nose-dived in January, the coolest January we have experienced in the vineyard in 10 years. Thankfully conditions in February & March improved and we enjoyed the stable & fine weather these months typically provide. March and April remained dry and unusually warm, counteracting our cool January and enabling us to harvest our 2014 Pinot Gris earlier than usual and in near perfect condition.

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 on Maori Point Rd, Lowburn and Gibbston Valley. 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 giving viscosity and texture. Combining the parcels creates a Pinot Gris both aromatic and textural.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	RS	ALCOHOL	pH	ACIDITY
1/4 2014 - 2/5 2014	1st July 2014	2400 dozen	5 g/L	13 % VOL	3.31	6.6 g/L