

pinot gris 2016

CENTRAL OTAGO

Quince, musk and rose petal florals are abundant in our Pinot Gris. The palate is full flavoured with poached pear and spice. The finish is crisp, clean and precise.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

Vintage 2016 will be remembered for the first year we flew a helicopter at our Mt Maude vineyard, protecting the new spring growth from the often disastrous frosts (the first year in 22 years). It worked. The cooler start to the season meant bunches were smaller than in recent years, yields were lower. Our typically beautiful Central Otago summer and autumn weather, with record high temperatures in February ensured the quality of fruit on the vine. In contrast to the compressed season prior, 2016 gave us time, time on the vines to ripen slowly, develop flavours and harvest when we deemed the grapes perfect – definitely one of our best and most enjoyable seasons to date.

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

31/3 -1/5 2016

BOTTLING DATE

23rd Sept 2016

QTY BOTTLED

2700 dozen

RESIDUAL SUGAR

5.2 g/L

ALCOHOL

13.7 % VOL

pH

3.38

ACIDITY

6.6 g/L