

2020

Estate Pinot Gris

Our Thoughts

Perfumed honeysuckle on the nose balanced with medium acidity. Citrus, pear & white nectarine on the palate with a touch of honey on the finish

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter and cooler temperatures over spring led to late budburst and flowering (our latest on record). A mild start to the summer delayed fruit set followed by mild conditions over autumn providing slower ripening and resulting in a later start to the vintage (2 weeks later than average).

Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening

Harvest Date:: Yield

Hand picked :: 18th March :: 1.63t/ha

Vineyards :: Clones

Wallis:: D1V7 (100%)

Brix :: pH :: TA

22.86 :: 3.12 :: 8.77g/L

Winemaking

Fruit was handpicked and separated into two parcels in the winery

Parcel 1 was whole bunch pressed direct to oak

Parcel 2 was fermented on skins for 7 days before being pressed to older French oak

Both components were blended before a light filtration and bottling

Aging :7 months: Oak :: no new oak

Finished residual sugar :: pH :: TA

0.53g/L :: 3.21 :: 7.8 g/L

Alcohol

13.5% (8standard drinks/750ml bottle)

Production

17.5 dozen, bottled 20th October 2021:: screwcap

Food Pairing

Kissabel® Rouge apple, macadamia, Meredith goat cheese, radish, kombucha pearls

Best Drinking

2022-2028

