

## Ten Minutes by Tractor



# 2025 10X Pinot Gris

### Our Thoughts

This wine is a blend of Pinot Gris parcels from three vineyards and displays citrus peel, perfumed musk, pear skin, and a touch of spice. It has great depth with a fine textural drive and phenolic grip, which provides an alluring finish.

### Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the Summer and Autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

### Harvest Date :: Yield

Hand picked 20<sup>th</sup> – 28<sup>th</sup> March 2025 ::  
4 – 6t/ha

### Vineyards :: Clones

Hunts Road, Osborn, Wallis :: IV7

### Baume:: pH :: TA

12.2 :: 3.25 – 8.5g/L

### Winemaking

Various fruit parcels were picked and processed separately before fermenting in a combination of stainless steel, concrete and older barriques using wild yeast.

Maturation in concrete and French oak barrels assisted with the integration of bright primary fruit characters and savoury layers with mineral complexity and undertones. Parcels were blended, lightly fined and filtered before bottling.

### Aging :: Oak

4 months :: old French barriques and concrete

### Finished residual sugar :: pH :: TA

Dry :: 3.16 :: 6.3g/L

### Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

### Production

Bottled July 2025 :: screwcap

### Food Pairing

Crisp salmon, lychee, coriander and chilli salad :: serve at 10 – 13°C

### Best Drinking

2025 – 2029

