

Ten Minutes by Tractor



2024 Estate Pinot Gris

Our Thoughts

This wine has a beautiful fine mineral textural drive across the palate with a savoury edge and a pop of sweet perfumed frangipani and spice that lingers and provides balance and a generous mouthfeel.

Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

Harvest Date :: Yield

Hand picked 12th March 2024 :: 2t/ha

Vineyards :: Clones

Wallis :: D1V7

Brix :: pH :: TA

23 :: 3.23 :: 7.6 g/L

Winemaking

Handpicked fruit was chilled overnight before being split into parcels. The first, gently whole bunch pressed directly to barrel and the second, fermented on skins after a 3 day cold soak.

Both parcels showed a uniqueness in the fruit profile and textural elements that complimented each other when blended. This wine was then bottled unfinned and filtered.

Aging :: Tank

3 months :: older French oak barrels

Finished residual sugar :: pH :: TA

Dry :: 3.26 :: 7.1g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Production

27th June 2024 :: screwcap

Food Pairing :: Serving Temperature

Smoked trout fettuccini with cherry tomatoes and lemon zest :: serve at 10 – 13°C

Best Drinking

2024 – 2034

