



HARVEST DETAILS

CLONE

2-15

VINEYARD

Ardgour Vineyard Bendigo

SOIL

Shallow loess over schist.

HARVEST DATE

23/3/2015

BRIX

23.2

TITRATABLE ACIDITY

6.8 g/l

PH

3.31

WINE ANALYSIS

ALCOHOL

13.5%

RESIDUAL SUGAR

8 g/l

TITRATABLE ACIDITY

6.10 g/l

PH

3.27

GOLD RIVER

2015 PINOT GRIS

Gold River wines are handpicked, hand crafted expressions of Central Otago that offer immediate drinking pleasure.

GV GOLD RIVER

The Gold River Pinot Gris is a fresh, full and textural style, with vibrantly clear Central Otago fruit.

2015 CENTRAL OTAGO GROWING SEASON

After a very cool spring, flowering in December happened quickly, with lighter yields. Dry, warm conditions through January lead to healthy and even ripening of smaller than average bunches. Sporadic rainfall in February ensured good soil moisture. By March, ripening was progressing as normal with perfect brix levels and slightly higher acid levels. Fruit was harvested clean, with a fine mineral crispness and excellent concentration. The vintage, lighter than normal, shows clear distinction of site and sub-region.

VINEYARD

Fruit comes from the high altitude Ardgour vineyard in Bendigo, a lovely site.

WINEMAKING DETAILS

Fruit came into the winery in an excellent state. It was hand picked and whole bunch pressed to preserve purity; then cool fermented. Fermentation in stainless steel was stopped when just off dry.

AROMA AND PALATE

Brilliant, pale straw colour. A very fresh nose with floral and stonefruit notes. The palate is full, with a clean fruit character and refreshing acidity. With plenty of depth, it finishes off dry and long.

CELLARING

The 2015 Gold River Pinot Gris, wonderful drinking now and over the next 2-3 years.

CENTRAL OTAGO
HANDCRAFTED WINES