



## BENDIGO SINGLE VINEYARD LA DULCINÉE 2015 PINOT GRIS

*A small sheltered and steeply sloping organic block of vines producing Pinot Gris with delicacy and fleshy complexity.*

### SINGLE VINEYARD RANGE

Drawing from Gibston Valley's most intriguing vineyards, the Single Vineyard range gives full voice to site.

### 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 subregion.

### VINEYARD

The School House Vineyard is located in the Bendigo subregion of Central Otago. From its highest point, it slopes down steeply in a northerly direction, giving excellent exposure and drainage. Leveling out, it then slopes further downwards. Pinot Noir is grown on the higher slope, whilst a mix of Pinot Gris and Pinot Noir are planted on lower slopes. The soil varies across aspect, being a mix of thin schist loess, fine sandy loam and clay, over a deeply dispersed schist subsoil.

### WINEMAKING DETAILS

The wine is made from organic, low yielding vines from this beautiful block. The fruit is hand picked, whole bunch pressed, and fermented in stainless steel barriques (225L) and French acacia (500L). Both vessels allow full texture and aromatics to develop with minimal phenolic uptake. Fermentation was stopped at under 6g/L. The wine gradually builds layers of subtle texture during 12 months of aging on full lees.

### AROMA AND PALATE

Straw gold colour. The wine has a lovely tension between more exotic flavours and delicate fine structure. A clean, fresh aromatic profile leads, with honeysuckle, creme brulee, vanilla pod, and subtle biscotti flavours. Full and yet cleansing, the palate flows amply with lively succulence, refreshing subtle acidity, and a long, sweetly lingering finish.

### CELLARING

La Dulcinee Pinot Gris will benefit from five years in the cellar, and will cellar comfortably for ten years.

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### HARVEST DETAILS

#### CLONE

2-15

#### VINEYARD

School House 350-370m

#### SOIL

A mix of fine loess, sand, clay and subsoil schist.

#### HARVEST DATE

19/04/2015

#### BRIX

24

#### TITRATABLE ACIDITY

7.50 g/l

#### PH

3.15

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### WINE ANALYSIS

#### ALCOHOL

14.5%

#### RESIDUAL SUGAR

5.8 g/l

#### TITRATABLE ACIDITY

7.30 g/l

#### PH

3.18

**CENTRAL OTAGO  
HANDCRAFTED WINES**