



HARVEST DETAILS

CLONE

2-21

VINEYARD

Ardgour vineyard, Bendigo.

SOIL

A mix of fine loess, sand and subsoil schist.

HARVEST DATE

17/05/2016

BRIX

34.2

TITRATABLE ACIDITY

6.50 g/l

PH

3.5

WINE ANALYSIS

ALCOHOL

12%

RESIDUAL SUGAR

130 g/l

TITRATABLE ACIDITY

6.00 g/l

PH

3.45

GV COLLECTION 2016 LATE HARVEST

The Late Harvest Pinot Gris is a decadent late harvest style, with exotic tropical flavours.

GV COLLECTION

Drawn from premium Bendigo and Gibbston vineyards, GV Collection wines are classically sculpted, pure expressions of Central Otago.

2016 CENTRAL OTAGO GROWING SEASON

Whilst successive cool fronts brought cool, frosty conditions to the Central Otago spring, the vintage saw generally warm conditions. Flowering was fast and very even, with excellent set. Cool conditions in January 2016 slowed growth, but record temperatures in February hastened development. March and April had sporadic rain events, that elongated ripening, ensuring a long extended opportunity for flavour development. Crop loads were slightly up due largely to even, uniform berry size and bunch weights. This, in the vineyard designated for late harvest production, enabled a good incidence and development of botrytis in April.

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WINEMAKING DETAILS

By April, following ripeness to over 20 brix, a healthy quantity of botrytis was evident. May was dry enough to allow a pick with 50-60% botrytis evident and more dehydration than we have witnessed before. We pressed very slowly - over 24 hours - removing as much sweet juice as possible. The wine was cool fermented in stainless steel and stopped with 130g/L RS. The relatively low acidity we feel suits the varietal and style, giving luscious weight without sacrificing freshness.

AROMA AND PALATE

Bright straw gold, the wine is expressive, full and lusciously good. Enjoyable from the outset, the nose gives bright tropical and melon aromas with hints of exotic aromas of the east; and marmalade. The palate is hedonistically lush yet surprisingly fresh, unfurling gorgeously over the palate. The sweetness and dense texture lead to a honeyed, faintly caramelised finish.

CELLARING

Already enjoyable and lovely over the next 5 years.

**CENTRAL OTAGO
HANDCRAFTED WINES**