



HARVEST DETAILS

CLONE

2-21, 2-15

VINEYARD

Red Shed, School House, Ardour vineyards, Bendigo; 1 Gibbston

SOIL

Shallow loess over schist and gravel

HARVEST DATE

12th to 24th April, 2016

BRIX

22-24

TITRATABLE ACIDITY

5.50 g/l

PH

3.2-3.4

WINE ANALYSIS

ALCOHOL

14.5%

RESIDUAL SUGAR

4.8 g/l

TITRATABLE ACIDITY

5.60 g/l

PH

3.33

GV COLLECTION 2016 PINOT GRIS

The GV Collection Pinot Gris contrasts the taut minerality of fruit with beautiful expressions of citrus and blossom.

GV COLLECTION

The GV Collection Pinot Gris is a full style with ample weight cut by precise minerality.

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. Picking began in mid March, with most vineyards being picked on schedule in early to mid April. Flavours were fulsome with lower than normal acid levels, matching lovely low sugar levels.

VINEYARD

3 Bendigo Vineyards, 1 Gibbston.

WINEMAKING DETAILS

Our approach to Pinot Gris is to keep yields low to get varietal intensity. Most sites are high altitude (350m), providing fruit intensity and aroma. A warmer, lower altitude site gives mid palate weight and texture. The fruit is gently exposed with a light leaf pluck, and picked when on flavour development. In the winery, following whole bunch pressing, pressings are treated oxidatively, fined, then blended back with the free run. A range of ferment temperatures are used to give texture and interest to the wine. Following five months on fine lees, the wine is bottled.

AROMA AND PALATE

The 2016 Pinot Gris is a lush and striking wine. Bright straw in colour, it has pear, accacia flow and tropical aromatics. The palate is refreshing yet full and driven; punctuated by a mineral cut that flows through to the dry finish.

CELLARING

This wine is structured for enjoyment or aging up to ten years.

**CENTRAL OTAGO
HANDCRAFTED WINES**