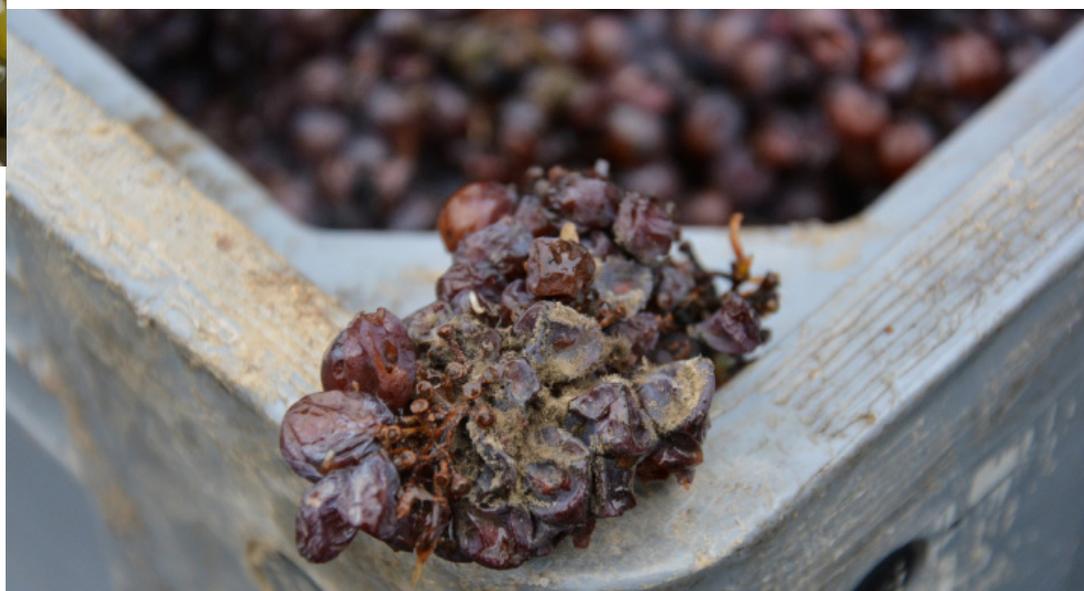


Gibbston Valley

"The blend allowed us to take advantage of the big, tight clusters of Pinot Blanc and their propensity to develop noble rot. Comparitively, the Riesling fruit maintained a higher acidity and a lower incidence of botrytis, but was an excellent condition for this style of wine. Together, the fullness of the Pinot Blanc and the aromatic profile of the Riesling work beautifully."

Christopher Keys, Winemaker

The 2014 Gibbston Valley Late Harvest is a blend of Riesling (70%) and Pinot Gris (30%) from Bendigo West. The fruit was picked late with high sugar levels. The 2014 vintage is available in a 750ml bottle.



CENTRAL OTAGO
GROWING SEASON

A mild winter and warm spring brought an early, rapid start to the 2014 growing season. Cool conditions in November and December stalled growth, but by Christmas flowering was complete. Bendigo's warmth progressed this region well in an uneven summer.

In Gibbston, vigorous crop thinning was employed to remove shoulders and lagging bunches. Beginning earlier than normal, vintage conditions were benign and dry, and by April end Gibbston had roared into action.

Picking was extended over a long period. The fruit quality was excellent; the recent trend of well balanced sugars and acids continued, with refreshingly low alcohols. The 2014 vintage will be known for intense and shapely wines.

SOIL TYPE

Loess and sand over alluvial gravel.

CLONAL/ROOTSTOCK SELECTION

Pinot Gris 2 - 23

GM110

TECHNICAL
SPECIFICATIONS

HARVEST ANALYSIS

Harvest Date:	14 May and 3 June 2014
*BRIX:	25.0 and 38.0°Brix
TITRATABLE ACIDITY: (AS TARTARIC ACID)	6.2 and 6.0g/l
pH:	3.20 and 3.60

WINE ANALYSIS

ALCOHOL:	8.4% v/v
RESIDUAL SUGAR:	138g/l
TITRATABLE ACIDITY: (AS TARTARIC ACID)	6.7g/l
pH:	3.25

WINEMAKING DETAILS

The fruit was handpicked with a good degree of botrytis. After settling, the Pinot Gris and Riesling were blended, then transferred to an old French oak barrique for indigenous fermentation.

AROMA AND PALATE

Full coloured with a golden hue, the nose is rich and toffeed. This wine is pure decadence in every sip.

CELLARING AND FOOD MATCHING

The Late Harvest can be cellared for more than 10 years or enjoy it now. It pairs beautifully with rich cheeses and almost any dessert.

Gibbston Valley



GIBBSTON VALLEY RANGE

Since the first Gibbston Valley Central Otago Pinot Noir was released in 1987, Gibbston Valley has been at the forefront of the region's wine styles. Attracting strong and consistent critical acclaim, they are made using classical techniques creating wines that are complex, pure, and true to region and type. As such they flourish with food and produce dazzling results when appropriately cellared.