

# pinot gris 2017

## CENTRAL OTAGO

Quince, pear, musk and rose petal florals are abundant in our Pinot Gris. The palate is full with poached pear and spice flavours, yet finishes crisp, clean and precise.

*Sarah-Kate & Dan Dineen - Winemakers*

### VINTAGE SUMMARY

Vintage 2017 was the coolest we have seen in 15 years. The beginning of the season and the conclusion were perfect but where was the Summer? Those who live here in Central Otago will remember it as 'a very windy - very cold Summer'. The cooler conditions had a huge effect on berry size and the vines produced much lighter than average yields, down to a crippling 2 tonne per hectare in places.

Thankfully Summer turned to Autumn, the winds subsided, the sun shone at last, the grass browned off and the light crop on the vines ripened slowly but with ease.

With smaller berry size and late ripening the fruit harvested from the 2017 vintage had an intensity and power which we believe will class it amidst the great vintages of our region.

### VINIFICATION

Hand harvested from four vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from vineyards we work closely with on Maori Point Rd, Lowburn and Gibbston Valley. 60 % of the juice is fermented in stainless steel contributing to the delicate and pure aromatics in the wine. The remaining 40% is fermented in older oak barriques giving viscosity and texture. Combining the parcels creates a Pinot Gris both aromatic and textural.



**HARVEST DATE**

7/4-5/5 2017

**BOTTLING DATE**

12th July 2017

**QTY BOTTLED**

3000 dozen

**RESIDUAL SUGAR**

4.3 g/L

**ALCOHOL**

13% VOL

**pH**

3.33

**ACIDITY**

6.8 g/L