

pinot gris 2015

CENTRAL OTAGO

Classic pear, apple, musk and rose petal florals are abundant in this youthful & vibrant Pinot Gris. The palate whilst filled with flavours of poached pear and spice, remains precise and elegant, finishing crisp and clean.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

The 2015 season had a slow start with cooler than normal spring temperatures. Late spring frosts caused some sleepless nights and for the first time ever we had a helicopter on standby at Mt Maude. The season did a complete backflip with an exceptionally warm December, perfectly timed for a concise flowering period and resultant healthy fruit set. January and February continued the warmer weather trend and the vines rapidly 'caught up' from the slow start. Night time temperatures were unusually high, which coupled with the warm days meant harvest began earlier and the 2015 season was more compressed than recent years.

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	BOTTLING DATE	QTY BOTTLED	RESIDUAL SUGAR	ALCOHOL	pH	ACIDITY
7/4 2015 - 4/5 2015	30th June 2015	3600 dozen	5.2 g/L	13 % VOL	3.32	6 g/L