

Pinot Gris 2016

AMISFIELD



GROWING SEASON

Prior to harvest, 2016 was looking to be one of the driest vintages on record, but unstable weather during harvest brought challenging frosts and intermittent rain events, followed by damp warm conditions. We seized the windows of opportunity we had in the weather and hand-harvested the fruit at the various phenological ripeness levels that we desire for the individual components of this wine.

VINEYARD

Pinot gris is planted in parcels across our estate therefore giving diversity in the flavour profile of this wine. The pinot gris planted on the fine sandy loams of our top terraces offers vibrant aromatics and racy acidity, while the vines planted on the lower silty loams which have more gravel component give plusher more textural wines.

WINEMAKING

Harvested in the cool of the morning the grapes were delivered to the winery for pressing. 50% of the blend was destemmed and this juice was fermented in tank using selected yeast. Other portions were whole bunch pressed, settled and then transferred to either tank or old French oak barrels of various size and fermented with the natural yeasts present or using selected yeast. The wine was allowed to settle on lees for extended time so to increase texture and body on the palate.

TASTING NOTES

Aromas of baked pear, pineapple and perfumed white flowers this wine is expressive of the multiplicity of the various ferments. The palate is luscious with fruit sweetness, yet has precise acidity to balance the textural weight.

Harvest Composition

Brix 21.8-23.2
pH 3.2-3.3
Titratable Acidity 8.0-9.7g/L

Wine Composition

Residual Sugar 8.2g/L
Titratable Acidity 6.2g/L
Alcohol 13%

Vine Age

11-17 years (planted 1999-2005)

Clone

2-15, 7A, 52B, M2, Barrie

CENTRAL OTAGO