TASTING
NOTES

Pinot Gris
2026

AMISFIELD



Growing Season

Bud burst occurred later than usual, and a snowfall event kept us nervous at the end of October — snow levels were low down the Pisa Range, just touching our highest-altitude block.

Weekly spring rain with little wind allowed for strong canopy growth, and fine, sunny weather through flowering ensured successful fruit set across all varieties.

January brought cool days, with the season tracking as one of the colder summers in recent years. Fruit required extra hang time to ripen, with our first pick not starting until the first week of April.

The extended, cool season draws strong comparisons to 2017 — one of our standout vintages, still remembered for its intensity and longevity. Early signs suggest this year's wines may follow a similar path.

Vineyard

Planted on a combination of Lochar stony gravels located on the top terrace above the winery and shallow sandy loam soils on the flats below.

Winemaking

Grapes were gently pressed and settled overnight before racking into a combination of fermentation vessels with 25% fermented naturally in large oak barrels. The wine was then aged on light fluffy lees for 4 months to incorporate a textural element to the wine.

Tasting Notes

An elegant Pinot Gris, combining delicate white florals with nashi pear, white peach and crisp red apple, layered with subtle hints of spice. Fresh acidity brings energy and focus, balanced by a juicy, textural mid-palate, gentle sweetness and the added richness of a barrel-aged component. A signature thread of Pisa minerality carries through to a pure, refreshing finish.

Harvest Composition

Brix 22.10 - 24.00
pH 3.15 - 3.48
Titratable Acidity 6.30 - 7.10 g/L

Wine Composition

Residual Sugar 3.46 g/L
Titratable Acidity 6.20 g/L
Alcohol 13.50%

Vine Age

21 - 27 years (planted 1999-2005)

Clone

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

BioGro 5591
SWNZ Winery ID 1301

CENTRAL OTAGO

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