

Burn Pinot Gris 2017

AMISFIELD



GROWING SEASON

An unsettled growing season with rain during our December flowering and blasts of wintery conditions during the weak summer. The sugar ripening was slow and acidity was obvious. Due to beautifully clean fruit we were able to hold the fruit on the vines longer to allow sugar/acid balance before harvesting on the 10th of April.

VINEYARD

The grapes for this wine are grown on our very shallow sandy loam soils of block 7.

WINEMAKING

Inspired by traditional methods and made without the use of any additions, we endeavoured to create a unique expression of Pinot Gris. The grapes, with varying percentages of whole bunches, were placed in either a clay amphora or 228L open top oak casks. With only a light daily hand plunge, the grapes were left to naturally start fermentation. Total time on skins was 45 days after which time the

wine was pressed off skins and returned to the amphora and old oak barriques for maturation. Spontaneous and full malolactic fermentation completed in spring. The wine was bottled unfiltered and unfiltered so some cloudiness is present.

TASTING NOTES

The aroma and palate of this wine is intriguing with a complex flavour profile from its fermentation dynamics of skin contact, vessel makeup and natural process. It has hints of tropical fruit, ginger spice, almond and floral notes. While the aroma is quite luscious the palate is reminiscent of dried berries with a dry lingering phenolic finish.

HARVEST COMPOSITION

Brix 23.3
pH 3.10
Titrateable Acidity 8.90g/L

Wine Composition

Residual Sugar <1.0g/L
Titrateable Acidity 4.88g/L
Alcohol 13%

Vine Age

17 years (planted 2004)

Clone

Pinot Gris

CENTRAL OTAGO