

# Pinot Gris 2018

AMISFIELD



## GROWING SEASON

Budburst on the 6th of October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January we were tracking well ahead of any previous harvests. Some storm events in February could still not halt the rapid ripening of the grape berries and we started our harvest by mid March.

## VINEYARD

Planted within our Lochar stony gravels on the top terrace above the winery and our very shallow sandy loam soils of block 7, 4 and 3.

## WINEMAKING

The grapes were gently pressed and settled overnight before racking into a combination of fermentation vessels. Some parcels fermented in tank with selected yeasts and 26% fermented naturally in oak barrels ranging from 2280L to 228L. The wine was aged on light fluffy lees for 5 months.

## TASTING NOTES

A plush and richly textured Pinot Gris with nuances of pear, quince, apricot and nuttiness. This wine is full on the palate but retains the characteristic freshness associated with our region and our Estate.

## HARVEST COMPOSITION

Brix 22.7-24.5  
pH 3.25-3.43  
Titrateable Acidity 5.4-7.6g/L

### Wine Composition

Residual Sugar 10g/L  
Titrateable Acidity 5.85g/L  
Alcohol 14%

### Vine Age

19- 13 years (planted 1999-2005)

### Clone

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

CENTRAL OTAGO