

# Burn 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. Storm events in February could still not halt the rapid ripening of the grape berries and we started our harvest very early.

## 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 our Pinot Gris grapes. The grapes, with varying percentages of whole bunches, were placed in either a clay amphora or 228L open top oak barrels. With only a light daily hand plunge, the grapes were left to naturally start fermentation. Total time on skins was 31 days after

which time the wine was pressed off skins and returned to the amphora and old oak barrels 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. This pink orange wine has aromas of spicy ginger and citrus pith. The palate is tight with striking phenolics and should be enjoyed with food and contemplation.

## HARVEST COMPOSITION

Brix 23.6  
pH 3.39  
Titrateable Acidity 7.60g/L

### Wine Composition

Residual Sugar <1.0g/L  
Titrateable Acidity 5.60g/L  
Alcohol 13%

### Vine Age

13 years (planted 2005)

### Clone

141

CENTRAL OTAGO