

Pinot Gris 2020

AMISFIELD



GROWING SEASON

Central Otago experienced a growing season of extremes. Rain and strong wind through November and December impacted flowering, reducing yields. This was followed by a warm and mild January which helped develop healthy canopies. At harvest, nighttime temperatures plummeted, dramatically slowing the pace of ripening. This helped retain bright acidity, and allowed picking to extend from mid-March until mid-May. The small crops ensured great concentration of flavour.

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

A fresher style of Pinot Gris this year. Cool growing conditions helped retain bright green pear and red apple fruit aromatics, with a touch of ginger and spice from a portion of barrel fermentation. The palate shows similar flavours, matched to a fine acidity that draws out length. A gentle sweetness balances the finish.

HARVEST COMPOSITION

Brix 22.5 - 24
pH 3.1 - 3.37
Titrateable Acidity 6.5 - 8.5 g/L

WINE COMPOSITION

Residual Sugar 7.5 g/L
Titrateable Acidity 7.2 g/L
Alcohol 13.6%

Vine Age

15- 21 years (planted 1999-2005)

Clone

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

CENTRAL OTAGO