



AMISFIELD



AMISFIELD PINOT GRIS 2013

VINEYARD DESIGNATION: Amisfield Blocks 3,4,7,8 and 10

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

PLANTED: 1999-2005

ROOTSTOCKS: OR, 101-14, 3309, 3310

SOILS: Lochar stony gravel overlaid by sandy loam, Waenga silty loam

DENSITY: 2800 vines/Ha

PRUNING: 2 cane VSP

YIELD: 4-6T/Ha

WINEMAKING:

Grapes for this wine were hand-picked and whole bunch pressed. The earlier harvests were fermented cool in tank using selected yeasts that express vibrant white stone fruit aromatics. The later harvests were fermented with natural indigenous yeasts and allowed to develop more complex nuances in oak barrels.

MATURATION:

Aged on light fluffy lees for seven months with frequent stirring during the initial period followed by occasional stirring for the remaining time.

STYLE:

The essence of this wine is texture complimented by intricate aromatics.

TASTING NOTES:

This wine is multi-layered expressing fresh vibrant aromatics of ripe pear and nectarine with a hint of mace spice. These lively flavours are integrated with barrel influenced components delivering a rich palate with length and depth.

HARVEST DATE: 3 April to 8 May 2013

HARVEST COMPOSITION:

Brix: 22-24

PH: 3.3-3.45

T.A.: 7-8g/L

WINE COMPOSITION:

Titrateable Acidity: - 5.4g/L

Residual Sugar: 9.1g/L

Alcohol: 13.3%

HARVEST NOTES:

The 2013 vintage in Central Otago began in spring with some nervous late nights spent frost fighting. This was thankfully followed by a warm, dry and settled summer which resulted in great canopies and exceptional fruit quality. Sugar and flavour ripening, especially in our lower blocks, was very slow for the Pinot Gris in 2013. Harvest was a lot more drawn out and the extraction lower than seen in previous years with more delicate flavour profiles.