



# AMISFIELD

## PINOT GRIS 2014

VINEYARD DESIGNATION: Amisfield Blocks 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 handpicked 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. Made in an Alsace style.

### TASTING NOTES:

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

HARVEST DATE: 31 March to 8 April 2014

### HARVEST COMPOSITION:

Brix: 22-24

PH: 3.3-3.45

T.A.: 7-8g/L

### WINE COMPOSITION:

Titrateable Acidity: - 5.9g/L

Residual Sugar: 11.5g/L

Alcohol: 13.5%

### HARVEST NOTES:

Starting with bud burst in October our 'phenology' chart indicated a spurt of growth, more advanced than ever in our 10 years of recording. Flowering time at Christmas was mild and gentle with some rain before and after, but dry over the critical few days allowing a high degree of pollination to set a superb crop. Ripening was just as fine, hardly any rain and just enough breeze to keep the bunches dry. Harvesting by hand started 2 weeks earlier than the previous year.

