



AMISFIELD

PINOT GRIS 2015

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. The oak casks ranged in size from 2280L to 228L.

MATURATION: Aged on light fluffy lees for seven months with some stirring during the initial fermentation. The wine naturally fermenting in oak took about 3 months and finally stopped with some residual sugar present.

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 ginger spice. These lively flavours are integrated with barrel influenced components delivering a spicy and nutty palate with length and depth.

HARVEST DATE: 4 April – 8 April 2015

HARVEST COMPOSITION:

Brix: 22-24
PH: 3.3-3.50
T.A.: 7-9g/L

WINE COMPOSITION:

Titrateable Acidity: 6.9g/L
Residual Sugar: 9.8 g/L
Alcohol: 13.5%

HARVEST NOTES: A vintage season that reminds us all that we are making wine on the edge. Hot one week and snowing the next. The first week of harvest was cloudy and very cold with the helicopters on standby for the frosts. While it was frantic for the first couple of weeks of harvest the result has been very clean and varietal flavours with perfect balance between the acid and the sugar/phenological ripeness.

