

# Pinot Gris 2019

AMISFIELD



## GROWING SEASON

The growing season returned to the mean after 2018's unprecedented heat. The Pinot Gris blocks flourished with rain falling through the season. Early shoot thinning ensured balanced growth and healthy bunches with good fruit concentration. Numerous cold snaps during harvest meant there was a need for diligent frost fighting at day break.

## VINEYARD

Our Pinot Gris vines are 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% of the volume being 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 luscious and textural expression of Pinot Gris. Aromatics burst with pear, quince and a hint of white florals. On the palate the wine is concentrated with a touch of sweetness complementing the intense flavour while retaining the characteristic freshness of our Estate's aromatic white wines.

## HARVEST COMPOSITION

Brix 22.0 - 23.8  
pH 3.08 - 3.47  
Titrateable Acidity 5.4 - 9.7 g/L

## WINE COMPOSITION

Residual Sugar 10.0 g/L  
Titrateable Acidity 6.9 g/L  
Alcohol 13.5%

## Vine Age

14- 20 years (planted 1999-2005)

## Clone

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

CENTRAL OTAGO