

Pinot Gris 2021

AMISFIELD



GROWING SEASON

Mild winter conditions resulted in early budburst and strong early season growth. A warm spring with a distinct lack of wind allowed for strong canopy growth and Pisa avoided the frosts that hit other areas. Flowering began in early December along with winds that disrupted some of the whites flowering. January began with a heavy rain event and the ensuing humid conditions resulted in some powdery mildew appearing. Fine weather through the remainder of the growing season allowed for beautiful ripening and whilst the crop was lower than usual, the quality of the fruit was excellent. Judicious hand harvesting and sorting, resulted in very high quality fruit entering the winery.

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 wide picking window allowed us to pick some fruit early which presented a juicy and crunchy pear/red apple profile showing minerality coupled with bright acidity. A later pick saw concentrated poached pear with a touch of ginger and spice from a portion of barrel fermentation to add depth of flavour. A beautifully pure yet complex pinot gris.

HARVEST COMPOSITION

Brix 22.5 - 24
pH 3.1 - 3.3
Titratable Acidity 6.5 - 8.5 g/L

WINE COMPOSITION

Residual Sugar 6.5 g/L
Titratable Acidity 6.2 g/L
Alcohol 13.8%

Vine Age

16- 22 years (planted 1999-2005)

Clone

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

CENTRAL OTAGO