

Circuit

North Canterbury Pinot Gris 2015

A rose gold hue. Aromas of pear, nectarine, ginger, honey and lychee. The palate is rich and viscous with a textural weighty mouthfeel. A fine citrus line of fresh acidity runs delicately through the wine and draws the flavours along and confirms the gravel origins of the wine. Unctuous and delicious. Drink now to 2020.

Vineyards

Sourced from the Falcon Crest Vineyard situated on the Glasnevin gravels of Waipara Valley, North Canterbury. These gravels are free draining mineral rich soils that impart a vibrant structure to the wines grown here. Skilfully managed using organic practices it was a privilege for us to secure a small parcel of fruit from this dramatic vineyard.

Season

A mild and dry winter led into a long cool spring. Vineyards were slow to spring to life as soil temperatures remained low. Around the middle of December the summer arrived and days became warm and dry. Vine leaves moved from pale to dark green and summer rays ripened the small clusters. Flowering was a little later than usual but by early April the grapes contained juice with early season freshness and late season richness.

Harvest

Hand harvested on April 12 and 19 2015

Harvest 4.9 Ton Yield = 1.10 kgvine

Brix 22.6-23.0 TA 5.6-6.4-g/ L
MA 2.0g/L pH 3.55-3.70

Fermentation and maturation

Hand harvested. 61% was whole bunch pressed over 4 hours where the juice was transferred to old 500L puncheons with full solids (no settling). 29% was foot crushed and soaked on skins for 24 hours, then slowly pressed and transferred with full solids to old 500L puncheons. These parcels were then barrel fermented using vineyard derived yeast and then aged without sulphur on fermentation lees. 10% was co-fermented on skins with Riesling from the same vineyard. This portion remained on skins for seven months before being pressed in a basket press. All parcels were blended to tank just prior to bottling and then bottled as one. on.

Bottled

405 (12 x 750ml) cases bottled in one lot under screw cap on December 9 2015.

R.S 9.2 g/L TA 5.0 g/L pH 3.80
Dry extract 29.5g/L Alcohol 13.0% er 30
2015.