

PROVIDORE

The name Providore means supplier and our intent is just that — to provide people with a true taste of our world.

The very nature of Central Otago is what makes it so special and why we love it so much. North, south and east — its diversity forms a patchwork of microclimates. All perfect for grape growing, each with a distinct personality. From the bright berry fruit of Gibbston to the dark fruit of Queensberry, Bannockburn's ripe complexity and Alexandra's dry herb textures — character shaped by craggy mountains and tranquil lakes, gentle slopes and contrasting soils. Combined, they form a complex palate of flavours that paint a picture you can taste. We are Providore — dedicated to our craft and providing for our region.

2019 Pinot Gris

Wine-maker PETE BARTLE

Harvest Report

2019 started off well with above-average rainfall and temperatures but turned very nasty during mid-November where we had six inches of snow on the ground. We escaped any frost damage but did lose some vine shoots due to snow loading. The weather picked up for a warm and dry summer with excellent heat. Autumn was cool with the return of unwelcome rain. The fruit and vines were in very good condition and stood up well in the late rain. The fruit came into the winery in excellent condition.

WINE MAKING DETAILS:

This Pinot Gris comes from a single vineyard in Gibbston. The Gibbston Back Road Vineyard sits at 350 metres above sea level, on a gentle north-facing slope. A cool site that delivers the best of Gibbston. Hand-picked late in the season and delivered to the winery in excellent condition. Half the fruit was destemmed and crushed to the press for a period of skin contact with the balance whole bunch pressed. The resulting juice was taken to ferment with some grape solids. Fermentation was carried out in a mix of tank and older French oak barrels. The tank fermentation was stopped to retain a hint of sugar while the barrels fermented dry.

Pete's notes:

Golden straw with clear to straw hues. Aromatic with pear, pineapple, guava, citrus zest, honeysuckle and hints of biscotti and butterscotch. A punchy entry of red apples, melon, nashi pear, nectarine, dried apricot and lychees. Silky and complex with a good line of acid and a long mineral finish with hints of baked pears.

