

WAIPARA

PINOT GRIS Selection 2016

Winemaker	Kirk Bray	
Vineyard	Georges Road Vineyard, Waipara	
Harvest Date	Hand-harvested in four passes on 22 nd and 24 th April and 1 st and 24 th May 2016	
Harvest Data	Brix 22.0-24.7, TA g/L 6.8-7.7, pH 3.21-3.47	
Season	A superb season. Warmer than average with moderate levels of rainfall. Excellent conditions during flowering and fruitset, ensured a good crop was formed. Warm settled weather through until harvest enabled good quality ripe fruit to be picked without any timing or disease issues.	
Vineyard	The fruit for this wine was hand harvested from our Georges Road vineyard in Waipara. Vineyard soils are predominantly loam and gravel based. The vines are trained to a 2 cane VSP trellis with row spacing at 2.0m and vine spacing at 1.5m. A portion of the vines are at 1.0m. Clones are a mix of 2/15, 2/16, Ovaille and Barrie on 3309 and 101-14 rootstock. The fruit was delivered on the day of harvest to the winery for processing. Shoot and crop thinning are employed to ensure optimum fruit quality at relatively low cropping levels of approx. 1.5kg/vine.	
Winemaking	The fruit was destemmed directly into the Press and gently pressed. The resulting juice was settled briefly overnight in tank before being racked to seasoned French oak barrels where it underwent a natural fermentation to near dryness. The wine remained on gross lees for 6 months, with stirring, to build additional texture before being racked, blended and filtered just prior to bottling.	
Wine	This highly aromatic European inspired Gris with layers of apricot, pear and spice typical of the variety together with a generous palate weight, texture and length. A dry wine with superb balance between the hint of fruit sweetness and fresh acidity. In line with our natural winemaking philosophy this wine has not been fined or cold stabilised. Will improve with cellaring and age. Best served at 10C.	
Production	Bottling date:	25th October 2016
	Cases produced Packaging:	900 Lie-flat 6 x 750ml Riesling flute bottle Screwcap
Wine Analysis	Alcohol (%) Residual Sugar (g/L) pH TA (g/L)	13.50 6.0 3.49 6.3

