



Launched in 2004, Locharburn is a Central Otago venture realising the dream of owners Chris and Jenny Hill. The family vineyard is planted on terraces near the top of Lake Dunstan in Cromwell Basin. It bears the name of the stream their vines and home overlook. All Locharburn wines are crafted from grapes grown on this fully sustainable, single vineyard. These characterful wines express the unique microclimate of the Locharburn vineyard, along with the passion and hands-on care that go into their making.

## LOCHARBURN CENTRAL OTAGO PINOT GRIS 2016

Pear and mandarin on the nose leads to citrus and pear flavours on the palate. Dry in style with a weighty mid palate, the wine crescendos to a long and lingering finish. Pinot Gris is an excellent food wine which invites both classic and adventurous pairings with roast pork,

## VITICULTURE

At Locharburn, we believe careful canopy management is essential for producing high quality fruit. This includes early season shoot thinning, leaf plucking around the fruit zone and careful management of irrigation. Fruit thinning after flowering enable us to achieve desired yields and optimum fruit quality. Harvest is by hand and usually runs from early April to early May.

## WINEMAKING

The grapes were hand harvested in April with 50% destemmed and pressed at harvest and the remaining 50% left to soak on skins overnight. The Pinot Gris was fermented in both oak barrels and a stainless steel tank which enabled both cool and warm fermentations adding more layers to the wine and until optimal balance was achieved, then blended together prior to bottling.

## TECHNICAL INFORMATION

|                      |                                  |
|----------------------|----------------------------------|
| Clones:              | Clones Larcombe and GM 2/15      |
| Vine Age:            | 11 & 12 years                    |
| Soil:                | Sandy loam, light, free draining |
| Rainfall:            | 220-300 mm per year              |
| Elevation:           | 260 metres above sea level       |
| Harvested:           | April 2016                       |
| Brix at Harvest:     | 22°-23 Brix                      |
| Residual Sugar:      | 4 grams per litre                |
| Titrateable Acidity: | 6 grams per litre                |
| Alcohol:             | 13.0%                            |
| Bottled:             | Aug 2016                         |
| Package:             | 12 x 750 ml                      |

