



2019 gisborne pinot gris

ORIGIN

Gisborne

VINTAGE

The 2019 growing season in Gisborne was a reasonably smooth one.

A cool, dry start to spring with below average temperatures and rainfall seen over the course of September and October made for a slow start to the season. A surprisingly warm, humid start to November was short-lived and followed by a cooler than average December during the crucial flowering stage. While this helped manage disease risk for our vineyard team it also resulted in a disrupted flowering phase and a lowering of yield expectations.

Summer eventually found its way to the region with some consistently warmer temperatures across the ripening period of January to March. High sunshine hours and even some very hot days during this crucial part of the season made for perfect fruit ripening conditions.

With fine weather remaining right through until harvest, yields ended up being slightly above average and the quality of fruit received was exceptional. Overall this has resulted in wines that have good sugar levels, pristine, clean fruit flavours and ripe, textural palate weight.

WINEMAKING

Gentle fruit handling followed by a long, cool fermentation with select yeast strains has ensured a wine of great elegance and texture.

ANALYSIS

Alcohol	13.5%
pH	3.45
Titrateable Acidity	5.2g/L
Residual Sugar	5.8g/L

TASTING NOTE

The relative warmth of the 2019 summer season is readily apparent with the nose opening to ripe golden peach, caramelised apple with savoury streaks of musk and a whiff of smoke. Weighty and broad; the palate is off dry with a dense, sweet core of caramelised pip fruit that resolves to a long dry finish, carried by a dusting of Pinot Gris skin tannin and flavours much like sucking a peach stone.

FOOD MATCHING

Curious Kiwi Pinot Gris is a great match for most sweet, white meats such as crab, pork or shrimp whilst the exotic spice character lends itself to matches with a large range of Chinese cuisine.

