



2018 gisborne pinot gris

ORIGIN

Gisborne

VINTAGE

Overall the 2018 growing season in Gisborne was a stable vintage without any major peaks or troughs.

Spring saw a warm, wet September followed by an unusually dry October which set our vines up perfectly heading into summer. However, a cold snap and a significant rain event in November which coincided with the start of flowering had a significant impact of crop levels and is a contributing factor in smaller than expected harvest levels.

In January, Gisborne was somewhat sheltered from the moist northerly airflows with only average rainfall across the entire month. This resulted in a summer that was overall warm with late December/early January seeing high sunshine hours tempered by cooling sea breezes. After dodging two cyclones with most of the associated rain being diverted down the centre of the country, the Gisborne region was well positioned to start harvest with grapes showing ideal sugar levels and wonderful phenolic ripeness.

Overall, this has resulted in wines that are fuller and weightier than expected and accentuated by lower acidity.

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	12.5%
pH	3.46
Titrateable Acidity	5.8g/L
Residual Sugar	3.9g/L

TASTING NOTE

Aromas of super ripe, yellow-skinned apples with baked pear and golden peach, a touch of musk and a hint of spiciness reminiscent of powdered ginger. The palate is instantly broad and mouth-filling with soft round edges, eventually giving way to a hint of acid and a dusting of ripe fruit tannin that together create the sustained, dry finish.

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.

