



georges road wines

W A I P A R A

PINOT GRIS Selection 2017

This highly aromatic European inspired Gris with layers of apricot, pear and spice typical of the variety together with a very generous palate weight, rich texture and great 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.

SEASON

A cooler season, with slightly higher than average rainfall. Even bud burst without frost issues. Cooler weather over flowering set a smaller cropload. Good settled weather until harvest time when increased rainfall meant selective picking was necessary to ensure a balanced and healthy crop. Small but in excellent condition.

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, Oville 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. This season cropping levels were low at approx. 1.0kg/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 weekly stirring to build additional texture, and was allowed to partially go through Malolactic ferment to add to the weight, before being racked, blended and filtered just prior to bottling.



Winemaker: Kirk Bray
Vineyard: Georges Road Vineyard, Waipara
Harvest Date: Hand-harvested in two passes on
28th and 7th May 2017
Harvest Data: Brix 22.8-24.1, TA g/L 6.5-7.5, pH
3.31-3.41

Alcohol (%): 14.00
Residual Sugar (g/L): 4.5
pH: 3.53
TA (g/L): 5.9
Bottling date: 18th December 2017
Cases produced: 450
Packaging: Lie-flat 6 x 750ml Riesling flute bottle, Screwcap