



georges road wines

W A I P A R A

PINOT GRIS Selection 2018

Winemaker	Kirk Bray	
Vineyard	Georges Road Vineyard, Waipara	
Harvest Date	Hand-harvested in four passes on 6 th , 8 th , 15 th and 24 th April 2018	
Harvest Data	Brix 22.5-24.2, TA g/L 6.3-7.4, pH 3.31-3.49	
Season	The warmest summer on record for New Zealand saw grapes ripen between 2-3 weeks earlier than normal. Budburst and fruitset were ideal. Rainfall for the most part was exceptionally low except for two 'events' in the latter half of the season which brought challenging conditions and required additional time in the vineyard to manage.	
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 9 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.	
Wine	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.	
Production	Bottling date:	20th March 2019
	Cases produced	650
	Packaging:	Upright 6 x 750ml Riesling flute bottle Screwcap
Wine Analysis	Alcohol (%)	14.30
	Residual Sugar (g/L)	2.5
	pH	3.63
	TA (g/L)	5.9

