

# Pinot Gris 2022

AMISFIELD



## GROWING SEASON

A mild winter and spring provided ideal conditions at budburst and for flowering into December. No real wind or frost events allowed for excellent vine health and growth, with the strongest canopy we'd seen for years. The season was shaping up to be warmer than average, with expectations of an earlier start date to harvest, however the heat dropped off and a timely rainfall in the beginning of February returned us to our historical mean start date. During harvest we enjoyed extremely settled weather providing a wonderful picking window to bring in clean fruit of exceptional quality across the estate.

## VINEYARD

Planted on a combination of Lochar stony gravels located on the top terrace above the winery and shallow sandy loam soils on the flats below.

## WINEMAKING

Grapes were gently pressed and settled overnight before racking into a combination of fermentation vessels with 25% fermented naturally in large oak barrels. The wine was then aged on light fluffy lees for 4 months to incorporate a textural element to the wine.

## TASTING NOTES

Picked across a 7 day window in wonderful conditions, the earlier fruit showcased fresh nashi pear and slatey minerality through a clean tank ferment. The later picked fruit was barreled down and fermented to bring a depth of flavour, texture and palate weight to the wine adding notes of sweet spice, and poached pear dessert. The combination of the two parcels leads to a wine of purity and complexity, with balance and a lingering finish.

## HARVEST COMPOSITION

Brix 22.50 - 23.50  
pH 3.15 - 3.36  
Titrateable Acidity 5.40 - 6.20 g/L

## WINE COMPOSITION

Residual Sugar 7.00 g/L  
Titrateable Acidity 5.80 g/L  
Alcohol 13.5%

## Vine Age

16- 23 years (planted 1999-2005)

## Clone

2-15, 7A, 52B, M2, Barrie

PISA, CENTRAL OTAGO