

Pinot Gris 2023

AMISFIELD



GROWING SEASON

A gentle winter and spring allowed ideal conditions for strong budburst and blossoming until December. Low frost and wind contributed to robust vine health, yielding a remarkably lush canopy. Extreme heat and low rainfall between December & February meant the vines struggled with water stress but grape ripening still tracked well. We anticipated an early harvest, however, temperatures moderated, and a cold March realigned us with historical norms. Harvest was marked with intermittent weather events, slowing us down, but allowing the team the opportunity to be more attentive to their picking of impeccably clean, high-quality fruit 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

A vibrant style of Pinot Gris with an attractive texture. Fresh yet elegant. Aroma is filled with delicate white flowers, nashi pear, white peach and red apple with a touch of cardomom and clove-like sweet spice. The shape starts with the fresh acidity followed by a juicy textural element from the gentle sweetness and barrel aged portion. The hallmark Pisa minerality cuts through nicely on the long finish.

HARVEST COMPOSITION

Brix 21.70 - 22.60
pH 3.44 - 3.47
Titrateable Acidity 6.20 - 6.50 g/L

WINE COMPOSITION

Residual Sugar 5.45 g/L
Titrateable Acidity 5.90 g/L
Alcohol 13.4%

Vine Age

18- 24 years (planted 1999-2005)

Clone

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

BioGro 5591
SWNZ Winery ID 1301



PISA, CENTRAL OTAGO