

# ON GIANTS' SHOULDERS

## PINOT GRIS 2016

Alcohol	14.0%
pH	3.36
T.A.	5.75g/L
R.S.	2.6g/L
Harvest brix	23.0 – 23.2

Harvest	30.03.16 – 07.04.16
Bottled	March 2017
Bottles Produced	2076

### VINEYARD

With vines planted in 1988, our four-hectare vineyard has been producing classic Martinborough wines for nearly 30 years.

### VITICULTURE

A mixture of clones planted in 1988 and 1999, the vines are reaching good maturity. Our intention in the vineyard is to balance lower sugars with acidity and phenolic ripeness. The aim is to make dry Pinot Gris with a phenolic backbone to drive palate definition. To do this we employ minimal irrigation, substantial shoot positioning and green thinning, shoulder removal, and light leaf removal on the Eastern side of the canopy. Where possible, all vineyard work is undertaken by our dedicated family members, friends and community.

### WINEMAKING

Hand harvested and hand sorted in the vineyard, picking took place on the 30<sup>th</sup> March and 07<sup>th</sup> April. In the winery, the fruit was pressed over five hours to high pressure to extract phenolics. Left overnight at ambient temperatures, 30% was run to neutral barrels with the remainder in tank on full solids. Ferment commenced naturally after four days, allowing significant oxidation of the juice. Ferment was completed after six weeks at warm temperatures, and remained in barrel, on gross lees and un-sulphured until February 2017. The wine was blended and pad filtered prior to bottling in March 2017. Our Pinot Gris style is a homage to one of my Giants, Felix Meyer of Meyer Fonne Vineyards in Alsace, who taught me to throw out the rule book when making aromatic white wines.

