

ON GIANTS' SHOULDERS

PINOT GRIS 2017

Alcohol	13.1%
pH	3.35
T.A.	5.5g/L
R.S.	1.4g/L
Harvest brix	21.9

Harvest	09.04.16
Bottled	March 2018
Bottles Produced	903

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 09th April. In the winery, the fruit was pressed over four hours to high pressure to extract phenolics. Left overnight at ambient temperatures, 40% 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 December 2017. The wine was blended and filtered prior to bottling in March 2018.

