

# ON GIANTS' SHOULDERS

## PINOT GRIS 2018

<b>Alcohol</b>	13.6%
<b>pH</b>	3.35
<b>T.A.</b>	5.3g/L
<b>R.S.</b>	< 1.0g/L
<b>Harvest brix</b>	23.1

<b>Harvest</b>	21.03.18
<b>Bottled</b>	March 2019
<b>Bottles Produced</b>	1770

### VINEYARD

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

### VITICULTURE

A mixture of German clones planted in 1988 and 1999, the vines are now reaching good maturity. Our intention in the vineyard is to balance lower sugars with acidity and phenolic ripeness. To achieve this, we employ substantial shoot positioning and green thinning, shoulder removal, and light leaf removal on the Eastern side of the canopy. 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 21<sup>st</sup> March. In the winery, the fruit was pressed over four hours to high pressure to extract phenolics. Fifty percent of the juice was run directly to neutral barrels from the juice tray, with the remainder transferred to tank on full solids. Ferment commenced naturally after a few days, where it was completed quickly, at warm, temperatures. The wine remained in barrel, on gross lees and un-sulphured until December 2018. The wine was blended and filtered prior to bottling in March 2019.

