

ON GIANTS' SHOULDERS

PINOT GRIS 2021

Alcohol	13.4%
pH	3.38
T.A.	5.3g/L
R.S.	< 1.0g/L
Harvest brix	23.4

Harvest	25.03.21
Bottled	March 2022
Bottles Produced	1278

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 and shoulder removal. 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 25th March. In the winery, the fruit was pressed over four hours to high pressure to extract phenolics. Twenty-five 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, and was completed over six weeks to dryness. The wine remained in barrel and tank, on gross lees and un-sulphured until December 2021. The wine was blended and filtered prior to bottling in March 2022.

