

# 2022 Estate Pinot Gris

## Our Thoughts

On the nose this wine exhibits a lifted quince blossom and golden kiwi fruit while the palate delivers a mineral and driven grapefruit pith, complimenting each other beautifully. The phenolics provide a touch of grip on the finish whilst the mid palate is surprisingly creamy.

## Vintage Comment

The 2022 season started with a very wet and variable spring before and during flowering, resulting in small bunches and reduced yields across most sites. However, the exceptional summer and autumn months that followed provided perfect ripening conditions that generated great concentration and striking flavours across all varieties.

## Harvest Date :: Yield :: Vineyards

17 March 2022 :: 3.6t/ha :: Wallis

## Brix :: pH :: TA

12.3 :: 3.22 :: 8.6g/L

## Winemaking

- Fruit was whole bunch pressed to oak with a small portion left on skins for 15 days before being pressed off separately to complete fermentation.
- Both parcels were combined post fermentation.
- Natural partial malolactic fermentation and aged in older oak barrels for 4 months before bottled unfined and filtered.

## Alcohol

13.5% (7.7 standard drinks/750ml bottle)

## pH :: TA :: RS

3.31 :: 6.8g/L :: Dry

## Food Pairing

Southern fried chicken paired with a crunchy pear, celery, and radicchio salad.

## Best Drinking

2023-2030



