

## Ten Minutes by Tractor



# 2024 Estate Pinot Gris

### Our Thoughts

This wine has a beautiful fine mineral textural drive across the palate with a savoury edge and a pop of sweet perfumed frangipani and spice that lingers and provides balance and a generous mouthfeel.

### Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

### Harvest Date :: Yield

Hand picked 12<sup>th</sup> March 2024 :: 2t/ha

### Vineyards :: Clones

Wallis :: D1V7

### Brix :: pH :: TA

23 :: 3.23 :: 7.6 g/L

### Winemaking

Handpicked fruit was chilled overnight before being split into parcels. The first, gently whole bunch pressed directly to barrel and the second, fermented on skins after a 3 day cold soak.

Both parcels showed a uniqueness in the fruit profile and textural elements that complimented each other when blended. This wine was then bottled unfinned and filtered.

### Aging :: Tank

3 months :: older French oak barrels

### Finished residual sugar :: pH :: TA

Dry :: 3.26 :: 7.1g/L

### Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

### Production

27th June 2024 :: screwcap

### Food Pairing

Smoked trout fettuccini with cherry tomatoes and lemon zest :: 10 – 13°C

### Best Drinking

2024 – 2034

