



Tasting Notes 2011 10X Pinot Gris



Vintage	After a decade of warm and dry conditions the 2011 vintage broke the drought with over 600 mm of rain during the growing season versus an average of 350mm, the cool and wet conditions resulted in our latest harvest on record (16 April v 2 April average). Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening (our longest veraison interval, 68 days v 57 day average).
Vineyards :: Clones	Wallis (50%), Northway (40%), Spedding (10%) :: D1V7
Harvest date :: Yield	Hand picked 5-6 April 2011 :: 2.1 tonnes/ha (0.9 t/acre, ~12.6hl/ha)
Brix :: pH :: TA	21.8-22.9° (12.1-12.7° Baumé) :: 3.28-3.54 :: 6.7-9.0 g/l
Winemaking	The grapes were hand-harvested during the first week of April, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. The stirring of yeast lees throughout a 9 month maturation within barrel and a partial malolactic fermentation in spring preceded a light fining and filtration before bottling.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	9 months :: old French oak barriques (medium toast Allier & Chatillon from Sirugue)
Malolactic	Partial (27%)
Residual sugar	Dry (0.64 g/l)
Finished pH :: TA	3.34 :: 6.5 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	252 cases :: bottled 25 February 2012 :: screwcap
Release date	June 2012

TASTING NOTES

From the challenging 2011 vintage comes a fresh, light and delightful wine. The style here is totally varietal, showing classical spice and pear notes, as well as a hint of attractive almond nuttiness. Unlike some Pinot Gris wines, which can feel heavy and ponderous, this is lively on the nose, with good definition and brisk movement.

The palate is terribly approachable right now. Flavours are very much per the nose, with fresh nashi pear and subtle, delicious spice the dominant notes. The standout dimension here, though, is a supple, soft yet well defined structure that provides an elegant framework in which the fruit notes nestle. The acid, which can sometimes be either too hard or rather too absent with this varietal, is fine and soft and quite supportive enough. Some grip through the after palate adds further texture and a sophisticated twist to the flavours.

A highlight of the 2011 10X range, this is a Pinot Gris of real elegance and finesse. Even those not turned on to the varietal will find much enjoyment here.

Food :: Temperature	Try it with Waldorf salad. Serve at 10–13°C.
Best drinking	Now-2015