



Tasting Notes 2013 10X Pinot Gris



Vintage	After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.
Vineyards :: Clones	Spedding (44%), Osborn (36%), Wallis (20%) :: D1V7
Harvest date :: Yield	Hand picked 8-15 March 2013 :: 10.7 tonnes/ha (4.3 t/acre, ~64.2hl/ha)
Brix :: pH :: TA	23.2-24.0° (12.9-13.3° Baumé) :: 3.38-3.53 :: 5.6-6.6 g/l
Winemaking	Grapes were hand-harvested during mid March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. The stirring of yeast lees throughout an 8 month maturation in barrel and a partial malolactic fermentation in spring preceded a light fining and filtration before bottling.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	8 months :: old French oak barriques
Malolactic	Partial (57%)
Residual sugar	Dry (2.0 g/l)
Finished pH :: TA	3.24 :: 5.9 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	804 dozen :: bottled 16 December 2013 :: screwcap
Release date	June 2014

TASTING NOTES Wine can taste of many things, but surely the most immediately seductive, accessible wines are those that taste of fresh, luscious fruit. And so it is with this Pinot Gris.

One's immediate impression on the nose is of pear flesh. This is Pinot Gris' signature aroma, but rarely does it sing so clearly from the glass. Indeed, there's a purity to the fruit aroma that means it takes some time for the true complexity here to emerge. Slowly, though, a range of savoury aromas make themselves known, including a leesy note that recalls the richness of clotted cream.

In the mouth, full-flavoured and vibrant, with a satisfyingly fleshy mid-palate that fills the mouth with peach flesh and spice. The pitfalls of this variety - coarseness of texture and a certain oiliness - are deftly avoided, though texture remains a highlight of the wine. The after palate, in particular, has a gorgeous kitten's tongue lick of phenolics that brings shape and tension to the wine. It closes with a savoury flourish that's equal parts fruit and winemaking artifice.

Julian Coldrey [May 2014, commissioned by TMBT]

Food :: Temperature A rich, accessible style that would be perfect with juicy roast pork (with crispy crackling, of course). Serve at 10-13°C.

Best drinking 2014-2018