CLOS
OSTLER

Audrey's Pinot Gris 2022

Vintage
2022

Variety
Audrey's Pinot Gris

Region
Waitaki Valley, New Zealand

Harvest Dates
6th May 2022

Alc/Vol
13.5%

Produced & Bottled By
ACG Wines Ltd

Tasting Notes
The 2022 Ostler Pinot Gris was fermented half in stainless steel to retain purity and aromatics, the remaining was fermented in oak barrels, 12% being new, with extended lees stirring to provide complexity, richness and texture on the palate. A dry style, but with plenty of interest.

Poached pear, ginger, white peach and jasmine florals, a generous, luscious palate intwined with a mineral zest that draws the wine together with precision

Clos Ostler | 0 Racecourse Road, Duntroon, Waitaki, NZ
thelindisgroup.com/closostler | @closostler

CLOS
OSTLER

Audrey's Pinot Gris 2022

95 points

Raymond Chan

"Bright, pale yellow, even colour throughout. The nose is elegant and soft, crunchy minerals, pear, yellow stonefruit intermix wildflower and honey. Medium-bodied, Nashi pear and nectarines have a pure expression, interweave lemon sherbet, lemon zest, unfolding white floral and honey nuances. A subtle sweetness nicely balances acidity, lingers with zesty freshness and adds interest. Oily texture mouthfeel adorned by a very fine powdery, chalky line, carry the wine to linearity. This is an elegant Pinot Gris with purity, posied details and mineral seduction. Match with pork belly bao buns and pan-fried fish over the next 6 years. Fruit is from Clos Ostler vineyard, handpicked, whole bunch pressed to tank for cold settling for 2 days, racked to tank and barrel for fermentation with selected yeast. 13.8% alc, 3.8 g/l RS.

95 Points

Michael Cooper

The striking 2020 vintage (5*) was estate-grown in the Clos Ostler vineyard and partly barrel-fermented. Bright, light lemon/green, it is richly scented, mouthfilling and vibrantly fruity, with concentrated, peachy, slightly spicy flavours, threaded with appetising acidity, and a very harmonious, dry (3.8 grams/litre of residual sugar), lasting finish. A delicious wine with layers of flavour, it should be at its best 2023+.

95 Points

Cameron Douglas

Tasted back in May and again on September 4th, 2021. This wine is still fantastic, in fact better. Fantastic bouquet with aromas of chalky mineral and white fleshed fruits, flowers and a complex lees autolysis. There's a distinctive memory of Alsace grand cru quality about this wine. On the palate - silky, polished, ripe, fleshy and varietal with flavours that mirror the nose, medium+ acidity, some white spice and mineral leading to a complex harmonious finish. A delicious wine ready to drink upon purchase and through 2025+ Outstanding.