



GV COLLECTION 2021 PINOT GRIS

The GV Collection Pinot Gris is a very food friendly wine with freshness and weight.

GV COLLECTION

GV Collection wines are pure expressions of Central Otago.

2021 CENTRAL OTAGO GROWING SEASON

A very early budburst and some particularly cold spring nights had the region on edge during October; with, happily, little damage. Warm days and regular rainfall ensured healthy canopy establishment and an early flowering across all subregions. Crop loads were moderate precluding the need for thinning; most summer work went into opening canopies up, exposing fruit during a warm wet and wild January. The weather turned from February onwards, warm dry conditions prevailed into harvest. After such a changeable summer, March conditions were beautiful; classic Central Otago, allowing a gradual ease into ripeness.

VINEYARD

3 Bendigo vineyards.

WINEMAKING DETAILS

Our approach to Pinot Gris is to keep yields low. We source fruit from a range of vineyards that give unique flavor profiles, from high altitude aromatics to lower altitude body and texture. In the winery, fruit is treated differently according to site, with a mix of skin contact and whole bunch pressed fruit, then barrel and tank ferments. Following six months on fine lees, the wine is bottled.

AROMA AND PALATE

Bright straw in colour with nashi, acacia, and sweet summer hay aromatics. The palate is full bodied; its weight balanced by a mineral, dry finish.

CELLARING

This wine is structured for immediate enjoyment or aging up to ten years.

HARVEST DETAILS

CLONE

2-21, 2-15

VINEYARD

School House, Red Shed and Ardour, Bendigo

SOIL

Shallow loess over schist and gravel

HARVEST DATE

22/03/2021 to 18/4/2021

BRIX

23

TITRATABLE ACIDITY

6.5 g/l

PH

3.40

WINE ANALYSIS

ALCOHOL

14%

RESIDUAL SUGAR

5.3g/l

TITRATABLE ACIDITY

5.3 g/l

PH

3.31

CENTRAL OTAGO HANDCRAFTED WINES