



GV COLLECTION 2022 PINOT GRIS

The GV Collection Pinot Gris is a pure, harmonious wine with freshness and weight.

GV COLLECTION

GV Collection wines are pure expressions of Central Otago.

2022 CENTRAL OTAGO GROWING SEASON

After an early October budburst, the vines pushed through some particularly cold early spring nights. Ample sunshine hours and rain helped establish even canopies and bunch sizes through settled November and December; with higher bunch and berry numbers than normal. It was another year for looking after canopies carefully; January 2022 was hot and dry; and whilst February brought cooler conditions. March was warm and dry; harvest came on time, with balanced acid levels in all varieties.

VINEYARD

1 Bendigo vineyard.

WINEMAKING DETAILS

Our approach to Pinot Gris is to keep yields low. We source fruit from a premium vineyard that give a bright and fresh flavor profile, with high altitude aromatics, creamy texture with a mineral finish. After hand picking, fruit is whole bunch pressed, then fermented in a mix of barrel and tank. 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 with confidence.

HARVEST DETAILS

CLONE

2-21, 2-15

VINEYARD

School House , Bendigo

SOIL

Shallow loess over schist and gravel

HARVEST DATE

8/4/2022

BRIX

24

TITRATABLE ACIDITY

5.4 g/l

PH

3.40

WINE ANALYSIS

ALCOHOL

14%

RESIDUAL SUGAR

5.1g/l

TITRATABLE ACIDITY

7.0 g/l

PH

3.44

**CENTRAL OTAGO
HANDCRAFTED WINES**