



#### HARVEST DETAILS

## CLONE

5 / 6 / 115 / 667 / 777

#### **VINEYARD**

1 Pisa, 3 Bendigo, 1 Gibbston

#### SOIL

A mix of fine loess, clay and subsoil schist.

## HARVEST DATE

19/03/2021 - 5/04/2021

#### BRIX

23.5 - 24.5

## TITRATABLE ACIDITY

5.5 - 7.0 g/l

#### PH

3.30 - 3.5

## WINE ANALYSIS

## ALCOHOL

14%

### **RESIDUAL SUGAR**

nil

## TITRATABLE ACIDITY

5.90 g/l

#### рΗ

3.71

# GV COLLECTION 2022 PINOT NOIR

A Central Otago blend that showcases Pinot Noir's energy, drive and minerality.

#### **GV COLLECTION**

Drawn from Bendigo, Pisa and Gibbston vineyards, GV Collection wines are classically sculpted, pure expressions of Central Otago.

#### 2022 CENTRAL OTAGO GROWING SEASON

Following an early October budburst and cold spring mornings, ample November and December sunshine ensured healthy canopies, rapid flowering, and even bunch numbers and weights. January 2022 was hot and dry; and whilst February brought cooler, wet conditions. March provided ideal conditions. Harvest came on time, with fruit in excellent condition.

## **VINEYARDS**

A 5 vineyard blend from 3 subregions; Bendigo (61%), Pisa (33%) and Gibbston (6%).

## WINEMAKING DETAILS

From the range of vineyards, a mix of fermentation styles and percentages of whole cluster was used, ranging from 0-100% whole cluster, 10% overall. Employing a very gentle extraction regime, the wines spent 14-28 days on skins. The wines were pressed individually, spent 10 months in French oak, 15% new.

## AROMA AND PALATE

Consistent full colour. Delicate array of aromatics that are steeped in understated red and dark fruits, wet stone and blossom. Crisply contoured fruits on the palate coat energetically to a fine mineral finish.

#### **CELLARING**

Excellent over the next 5-8 years.

## CENTRAL OTAGO HANDCRAFTED WINES