



GIBBSTON SINGLE VINEYARD

GLENLEE

2022 PINOT NOIR



Glenlee Pinot Noir epitomises the fragrance and intrigue of Gibbston.

SINGLE VINEYARD

Drawing from Gibbston Valley's most intriguing vineyards, the Single Vineyard range gives full voice to site.

2022 GIBBSTON GROWING SEASON

All in all, 2022 was an excellent growing season. After a late October budburst in Gibbston, warm, sunny conditions powered the vines through flowering and set. Warm dry, often hot conditions prevailed into harvest, with high diurnal shifts preserving acidity. Benign March allowed full ripeness. Glenlee was picked with low yielding intense fruit over 2 days in early April.

VINEYARD

The Glenlee vineyard was planted by Gary Andrus in 2002 at a high vine density configuration (6200 vines per hectare). A band of glacial outwash fans out through the highest eastern corner of this north-facing site. Here, the free draining soil ensures vine balance, and fruit concentration. Glenlee Pinot Noir is drawn exclusively from these vines.

WINEMAKING DETAILS

By April 10th, the fruit was poised at full ripeness, with even bunches. After careful hand picking, we destemmed the fruit completely. Gibbston ferments have a naturally high nutrient level, requiring little intervention beyond a daily splash pump during the onset and peak of fermentation. Following pressing, the wine spent 10 months in French oak, 20% new.

AROMA AND PALATE

The depth and character of Gibbston threads through this wine. From its delightful blackberry and crushed petal bouquet to its wistful lingering thread of tannin, it embodies the site and region. Wild herbs and buoyant red fruit aromatics lead into a long, delicate palate and an elegant, long finish.

CELLARING

Delicious and rich fruited now, Glenlee 2022 can be enjoyed for ten years from release.

HARVEST DETAILS

CLONE

114 / 115 / 777

VINEYARD

Glenlee, Gibbston

SOIL

Moderate depth loam over schist and gravel.

HARVEST DATE

10/04/2022

BRIX

24

TITRATABLE

ACIDITY

6.0 g/l

PH

3.59

WINE ANALYSIS

ALCOHOL

13.5%

RESIDUAL SUGAR

N/A

TITRATABLE ACIDITY

5.20 g/l

PH

3.69



**CENTRAL OTAGO
HANDCRAFTED WINES**