



HARVEST DETAILS

CLONE

2-15

VINEYARD

3 Bendigo sites

SOIL

Shallow loess over schist and gravel

HARVEST DATE

9-12 April 2019

BRIX

23-24.5

TITRATABLE ACIDITY

6.5 g/l

PH 3.4

WINE ANALYSIS

ALCOHOL

14%

RESIDUAL SUGAR

5.2 g/l

TITRATABLE ACIDITY

5.2 g/l

PH

3.38

GOLD RIVER 2019 PINOT GRIS

The Gold River Pinot Gris is a fresh, full and textural style, with vibrantly clear Central Otago fruit.

GOLD RIVER RANGE

Gold River wines are handpicked, handcrafted expressions of Central Otago that offer immediate drinking pleasure.

2019 CENTRAL OTAGO GROWING SEASON

A very high quality vintage, in spite of a severe October frost. Warm spring and summer conditions gave even bunch weights and moderate yields. Benign conditions continued through to picking, with sufficient rainfall to keep vines healthy. Fruit at harvest was in beautiful condition.

VINEYARDS

3 vineyards from Bendigo, Central Otago

WINEMAKING DETAILS

Fruit came into the winery in an excellent state. It was hand picked and whole bunch pressed to preserve purity; then cool fermented. Fermentation in stainless steel was stopped when just off dry.

AROMA AND PALATE

Brilliant, pale straw colour. A very fresh nose with floral and stonefruit notes. The palate is full, with a clean fruit character and soft acidity. With plenty of depth, it finishes off dry and long.

CELLARING

The 2019 Gold River Pinot Gris is made for immediate consumption.

CENTRAL OTAGO HANDCRAFTED WINES