



#### HARVEST DETAILS

**CLONE** 2-15

VINEYARD Bendigo

SOIL Shallow loess over schist and gravel.

HARVEST DATE 04/04//2022

**BRIX** 23-24

TITRATABLE ACIDITY 6.50 g/l PH

3.40

#### WINE ANALYSIS

**ALCOHOL** 14.0%

RESIDUAL SUGAR 7.50 g/l

**TITRATABLE ACIDITY** 5.00 g/l

**PH** 3.34

# GOLD RIVER 2022 PINOT GRIS

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

# GOLD RIVER

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

### 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

A mix of 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 refreshing acidity. With plenty of depth, it finishes off dry and long.

#### CELLARING

The 2022 Gold River Pinot Gris is made for immediate consumption.

# CENTRAL OTAGO HANDCRAFTED WINES