

Pinot Gris 2016

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Market Vineyard
Grape Variety(ies)	100% Pinot Gris
Brix at Harvest	21.9
Alcohol Content	13.0%
Residual Sugar	4 grams – dry
Total Production	260 cases



TASTING NOTES

Of all our wines, Pinot Gris might just be the one wine that most clearly demonstrates through its style, the specific weather conditions of the vintage in which it was grown. In cooler or damp years like 2009 it tends to be drier, crisper and more vibrant and energetic. In the warmer, drier years such as 2012 it tends to be richer and more exotic. This version is a wonderful blend of the two offering a bright lemon hue, Asian pear, citrus and light spice notes with soft but balanced acidity, intense fruit flavours and a fine mineral-tinged finish.

Enjoy over the next 3 years with white fish poached or baked with lemon butter, simple chicken dishes, creamy fresh cheeses, green vegetable or herb risotto or sweet garlic pork sausages. Serve lightly chilled rather than cold.

WINEMAKING NOTES

This Pinot Gris was sourced exclusively from our own vineyard beside the market on Fourth Avenue in the Creek Shores appellation. Harvest was in early September. Hand-picked, the grapes were crushed and destemmed before gentle pressing. The grapes were then fermented and aged in stainless steel with fine lees to provide added richness and creamy mouthfeel.

VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost draught-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8th and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.