

2018

Pinot Gris

PEACHLAND

100% PINOT GRIS

From two idyllic vineyard blocks in Peachland, the 2018 Pinot Gris was slowly fermented to dryness over four months by indigenous yeasts for added depth, weight and complexity. A portion was also aged in traditional oak casks, providing additional richness and intriguing spice notes.

The Vintage

A cool start to spring resulted in a slightly later than average bud break. However ideal flowering conditions were possible thanks to warmer temperatures and dry conditions in late spring. Summer was warm allowing for continued fruit development. And the classic long, dry and sunny fall conditions in October really helped with increased flavour development and acidity retention. Harvest 2018 was longer than usual due to the unique conditions experienced during the growing season, nevertheless a promising one.

VINTAGE

2018

HARVEST DATE

October 5-17

FERMENTATION

Indigenous yeasts

MATURATION

12 months in oak cask
(40%) and stainless steel
(60%)

BOTTLING DATE

December, 2019

RESIDUAL SUGAR

1.0 g/L

ALCOHOL

13.4%

TOTAL ACIDITY

5.4 g/L

pH

3.5

