



PINOT GRIS 2015



Harvest Dates
Waitaki Valley
29th April

Brix at Harvest
22 Average

Analysis at Bottling
pH 3.54
Residual Sugar 7.7g/l
TA 6.83
Alcohol 12.5%

Viticultural Practice
VSP Two canes
2.5x 1.5m and
2.0 x 1.5m density
Shoot thinned x 1
Crop thinned x 1
Leaf Plucked x 1
Hand Harvested
Yield:
5 - 7 tonne/ha

WINEMAKER'S REPORT

Vintage 2015 for Waitaki Valley in North Otago began with variable conditions spring. Intermittent hot and cold weather affected the Pinot Gris, Pinot Noir and Chardonnay flowering differently, depending on their location in the vineyard. Thankfully, however, there was no frost during this crucial time. From the start of veraison the weather settled with the best growing season seen to date; dry warm days and cool evenings. The Pinot Gris was hand-picked from three blocks; the vines closely spaced at 1.2 metres apart and the rows 2 metres apart. The fruit was harvested from April 29th – April 30th, a full month later than our Marlborough vineyards. The yields averaged 10 bunches per plant compared with 20 from Marlborough. A perfect vintage unfolded with the rains holding till well after harvest. The wines produced have the perfect balance and intensity of fruit flavours to make this vintage one of the best ever.

PINOT GRIS PROFILE

It's my belief that Otago produces New Zealand's greatest Pinot Gris; its unique terroir seems ideally suited to this delicate variety. Pinot Gris grapes grown in the region appearing to capture the stonefruit flavours, aromatic herbal aromas, retain a deliciously balanced acidity and show a minerality that defines great Pinot Gris. It's a variety that's prone to over cropping, needs a lot of hard work and ripens variably – all challenges that focus your attention.

TASTING NOTES

Our North Otago Pinot Gris expresses the elegance of this vintage; pale straw in colour with subtle floral aromas, honeysuckle and fresh ground nutmeg. Ruby red grapefruit, pear and quince on the nose that carry through onto the palate. Pinot Gris from the Waitaki Valley region has great texture and to aid in this expression a small portion spent three months in a foudre (large oak barrel) to give the wine a round creamy, oaty, mouthfeel that leads into a drying, chalky, mineral finish.

John Forrest
Winemaker/Owner

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