

Alexandra Wine Company

alex.gold pinot gris 2018



ALEXANDRA WINE COMPANY

The Davishon Vineyard is situated on the terrace above the Clutha River between Alexandra and Clyde in Central Otago. Grapes have been growing here for 130 years. Jean Desire Ferauds produced the first grapes in Central Otago here in the 1860's. He could see that the hot summer days and relatively cool nights would produce world class wines. Soils are free draining river gravels and the summer/autumn rainfall is very low. The philosophy of viticulturist and winemaker is low volume/high quality "to produce the best wines possible!"

The label shows a gold stylised Central Otago schist rock (made famous in scenes from the Lord of Rings) depicting the dry harsh environments and the history of gold in the valleys and mountains of the region.

WINEMAKING NOTES

Davishon Vineyard is trellised on a Geneva double curtain and spur pruned to 10 shoots per metre. It is extensively thinned to 6 tonnes per hectare and harvested by hand.

The fruit was hand harvested and was whole bunch pressed to tank. The resulting pressed juice was cold settled for two days before racking and inoculation with select yeast. 71% of the juice was stainless steel tank fermented with the balance 29% undergoing barrel fermentation in older French oak barriques. The barrel portion was lees stirred weekly to help give the wine volume, roundness and complexity. Fermentation was stopped, retaining around 7.1g/L of residual sugar.

WINE ANALYSIS

Brix 22.9

Alcohol 13%

pH 3.34

Total Acidity 5.99g/L

Residual Sugar 7.1g/l

Harvest Date 19.4.18

Bottling Date 1.9.18

TASTING NOTES

Pale straw with clear hues. Fragrant pear, peach, marzipan and toasted hazelnuts with a whisper of citrus. Dry style with ripe pears, red apples, apricot kernels, ginger and spice with a touch of melon and mandarins. Creamy textured and full bodied this wine is well rounded and complex with ripe phenolics and a long finish.