*Prophet’s Rock Pinot Gris 2015*

*Alc: 13.5% pH: 3.36 TA: 5.2g/l RS: 12.5 Cases: 1,766 Cases (6)*

*Vineyard*

*The grapes for this wine were hand-picked from both Prophet’s Rock estate vineyards. One site has warm free draining predominantly schist soils with some of the steepest planted blocks in Central Otago. Whilst the other has fascinating soil structures featuring clay and chalk sub-soils mixed with schist and quartz. Extensive canopy and crop management was carried out during the growing season to ensure the grapes attained full physiological ripeness with great concentration, aromatics and flavour. Yields on both sites were kept very low and did not exceed 38hl/ha or 5t/ha.*

*Vintage Notes*

*The grapes for this wine were hand-picked from our two vineyards between the 26th of March and the 12th of April. After a cool and mixed spring, the 2015 growing season was very stable and warm through until the end of our harvest, providing great ripening conditions. Interestingly, it snowed at our vineyards on the 13th of April, the day after we finished all picking.*

*Winemaking*

*The grapes for this wine were handpicked and field sorted, once at the winery the fruit was whole-bunch pressed to retain maximum aromatics and freshness. The wine was fermented using only indigenous ‘wild’ yeast in multiple small lots. Once fermentation was completed the wine was matured on its yeast lees prior to bottling on the 10th of December 2015. Out of respect for our vineyards, this wine has not been subjected to cold stabilisation, so harmless crystals or ‘wine diamonds’ may form during extended ageing. Bottled under Diam cork which are certified taint-free*

*The Wine*

*A wide spectrum of aromatics from pear and white peach, citrus, quince and spice notes with an underlying minerality. These aromas are echoed on the palate, highlighted by crisp acidity and a long finish. The texture, freshness and concentrated aromatics mean that this wine will harmonise will with a wide range of dishes. Consider white meats, seafood and fish, the wine will also work well with mildly spiced dishes.*

*This wine will reward careful cellaring over the next 5 – 8+ years from vintage*