

PROPHET'S ROCK Pinot Gris 2015 CENTRAL STAGO MEW SEALANS

Prophet's Rock Pinot Gris 2016

Alc: 13.0% pH: 3.24 TA: 6.0g/l RS: 11g/l Cases: 1,198 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 30th of March and the 17th of April. After a mixed spring including a cold snap at the end of October, the 2016 growing season was relatively stable and warm right through until the end of our harvest, providing great ripening conditions. Interestingly, following an overnight snowfall there was a rare mid-summer frost in the region on the 4th of January, our vineyards were unaffected.

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 28th February 2017. 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 6-10+ years from vintage

