# Prophet's Rock Vin de Paille 2016



TA: 8.6g/l

RS: 176

Cases: 763 x 375ml bottles

## Vineyard

This wine was produced from the small half-hectare parcel of Pinot Gris on the Prophet's Rock Home Vineyard. This steep north-facing block in on clay and pedogenic lime (chalk) soils with schist and quartz through the profile. Yields are keep very low and in 2016 were below 4ton/ha, approximately 28hl/ha. Fruit was in perfect condition with no botrytis or other disease and small bunches.

#### Vintage Notes

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

After hand-picking directly on to trays we dried the grapes in the loft of our vineyard shed for 45 days. At this point almost 1.3ton had dehydrated to just over 700kg (!). The dried bunches were then pressed over 6 hours for a very small yield of juice. The wine fermented with indigenous 'wild' yeast slowly over 13 months. After this we bottled and released the wine in early 2018. This style of wine is very long lived, cellaring potential 15 years+

## The Wine

I was very fortunate to work in Alsace and at a producer very well known for top desert wines. I really enjoyed making those wines, however on our sites, making desert wines in the common traditional way via noble rot or late harvest didn't suit our vineyards – no botrytis and often abrupt ends to the growing season.

So, I researched Vin de Paille as a technique and visited the Jura as part of this process. The written history of the style goes back at least to 800BC and has likely been produced far longer.

I liked the idea of delivering an extremely 'true' concentrated expression of our site free from the flavour impact of botrytis.

www.prophetsrock.co.nz



