

Technical Information

Pinot Gris

2015



Handpicked grapes de-stemmed and crushed to a draining hopper for 4 hours skin contact prior to pressing. The juice was racked clean to the ferment tank to retain varietal aromatics. The wine underwent a long cool ferment to retain fresh aromatics, yet build texture, staying on its gross fermentation lees; stirred weekly for 4 months, again building texture. Lightly fined with isinglass, filtered and bottled in October 2015. No residual sugar. Alc. 13.5%

VITICULTURE

First plantings: 2001, continuing until 2004

Clones: 115/777/667/5

Rootstock: Swartman 101.14 330.9

Plants per hectare: 2500

Row Spacing: 2.5m

Plant Spacing: 1.67m

Fruiting Wire: 1m

Spur pruning.

Trained to VSP.

Desired crop attained by shoot and bunch thinning.

7 irrigation zones allow for irrigation and fertigation to soil type and plant need.

The site's hilly contours mean frost fighting is not required

The canopy is managed by wire.

Harvesting time is controlled by the winemaker. Clones on individual blocks within the vineyard are picked and stored separately for later tasting and blending.