

Wild Earth

W I N E S
C E N T R A L O T A G O

Wild Earth Pinot Gris 2017

Harvest Date: several dates in April 2017

Bottling Date: 3rd August 2017

Winemaker: Jen Parr

Vineyard Notes

The Pinot Gris grapes that created this beautiful wine came predominately from established vineyards in the Gibbston Valley (15-year-old vines), with 15% sourced from a higher altitude site in Pisa. The 2017 growing season was uniquely cool leading to small bunches and light crops without disease pressure which enabled us to craft a dry style Pinot Gris with incredible drive and freshness.

Winemaking Notes

This wine was made from three separate ferments which were later blended to create a harmonious wine. The grapes for the first batch were foot stomped and pressed to a stainless-steel tank for a cool fermentation. This resulted in a slightly weightier component with beautiful phenolics. The second lot was whole bunch pressed and fermented at cool temperatures, this highlights the fresh aromatics of Gibbston. Both tanks were left on lees for about three months until blending. The Pisa component was pressed to old barrels which fermented to dryness and contributed to the texture of the wine. The resulting Pinot Gris is dry in style with great pear and citrus aromatics and beautiful creamy texture with distinctive acidity.

Alcohol: 13.5%

PH: 3.25

Residual Sugar: 1.52 g/L

T.A: 7.4

Tasting Notes

Zingy aromas of pear, grapefruit zest and cherry blossom on the nose lead to a long and vibrant palate of crunchy pear, fresh lime and baked apple which is complemented by a creamy mouth filling texture and mineral finish.

