

Borthwick Vineyard

2011 Pinot Gris



Region: Gladstone, Wairarapa, New Zealand

Grapes: Pinot Gris

Analysis:

Alcohol: 14.0%

Total acid: 4.0g/l

PH: 3.35

Residual sugar: 4.00gms/l

Tasting notes: Perfumed aromas of pears and spice with a rich middle palate. Displays a purity of aromatic fruit which follows through on the full flavoured palate.

Vintage Conditions: 2011 displayed typical weather the Wairarapa is known for. After a cool spring the summer was warm and dry with great heat accumulation. This was followed by a dry and cool Autumn which allowed for a long slow ripening period.

Viticulture: Pinot Gris is the new kid in the vineyard for Borthwick Estate, planted in the springs of 2006 and 2007, we chose some of the newest planting material in New Zealand and grafted on to a rootstock that makes the vine work hard to access nutrients and water. The struggle of the vines allow us to restrict the crop load to a minimum, practicing extensive shoot and fruit thinning to ensure the vine is balanced. Acidity is a key factor when choosing to harvest our Pinot Gris; picking decisions are made to ensure there is an acid structure to the wine.

Winemaking: The harvested fruit was processed quickly into tank to retain the vibrant aromas and fresh acidity. The juice is then split into two parcels, one of which is run into old french oak barrels, while the other remains in tank. The tank portion is fermented slow and cool to retain the varietal characters of Pinot Gris, while the barrel ferment is undertaken at warm temperatures to build palate weight. The wines are aged on heavy yeast lees for seven months before blending, fining and filtration.

Oak Handling: 33% fermented and aged in old oak with the balance in tank.

History: Established in 1996 the family owned and managed Borthwick Vineyard produce wine with flavours that are a direct reflection of the Gladstone region, New Zealand. Ancient stony, alluvial soils and cool climate allows the grapes to grow in harmony in their environment. Sustainable practices and minimal intervention in the vineyard and winery allow our wines to display their distinctive single vineyard characteristics and flavour.

