

## Borthwick Vineyard

### 2016 Pinot Gris

**Region:** Gladstone, Wairarapa, New Zealand

**Grapes:** Pinot Gris

**Analysis:**

Alcohol: 13.3%

Total acid: 5.1g/l

pH: 3.45

Residual sugar: 5.5gms/l

**Tasting notes:** Perfumed aromas of apricots, nectarines and green pears. A rich mid-palate displaying mild oak influence. The wine finishes dry and crisp with lingering hints of warming spice.

**Vintage Conditions:** 2016 vintage was a year to pick on flavour. Early spring growth, a long growing season, very dry summer with dry harvest conditions have allowed the berries to develop to full ripening potential

**Viticulture:** Pinot Gris is the new variety 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 older 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 yeast lees for nine 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.

