

ARCHANGEL

PINOT GRIS 2013

This wine is harmoniously balanced with vibrant fruit characteristics. Aromas of pear, quince and peach, with notes of citrus and orange blossom lead to flavours of pear, stonefruit and melon with hints of ginger and spice. The mouthfeel is textural supported by subtle hints of minerality. A complex, medium bodied, dry style wine that will pair well with a broad range of foods.

Peter Bartle – Winemaker

VINTAGE SUMMARY

Reflection invites us to pause and take stock. One thing we have learnt is that there are things in life you can control and others you can't and worrying does not serve any purpose. What does help though, is having faith that something good will eventually come round. Spring started with mild weather and no real dramas. Midway through, a few sleepless nights saw us keeping a close vigil on temperatures. We progressed through budburst and the young shoots were showing signs of promise. A cold snap in early November and our efforts to hold back the falling temperatures were unsuccessful. With the loss of the inversion layer and no warm air to pull down, we succumbed to Mother Nature and lost fifteen percent of our vines. But as said, things have a way of coming round. The rest of the season was sublime. The vineyard flourished, the canopies remained healthy and the fruit we harvested (although down in volume) was the most intense in colour and flavour we had ever experienced.

WINEMAKING NOTES

The fruit was hand harvested at 23.9 brix, de-stemmed and crushed before being pressed off to tank. The juice was inoculated with selected wine yeast and fermented in a stainless steel tank to retain the varietal and fruit characteristics. The fermentation was stopped to retain some residual sugar.



TECHNICAL NOTES

- ◆ Clone: Berrysmith
- ◆ 100% Pinot Gris
- ◆ Harvested 9 April 2013
- ◆ Bottled 2 October 2013
- ◆ 14% Alcohol

PRODUCTION LIMITED TO 450 CASES