

ARCHANGEL

PINOT GRIS 2014

Delicate yet expressive, this Pinot Gris exhibits aromas of pear, stone fruit highlighted with floral notes. The bright fruit is echoed on the palate with ripe pear, melon and stone fruit. This dry-style wine offers textural layers in the mid-palate and together with a balanced acidity leads to a long, lingering finish.

Peter Bartle – Winemaker

VINTAGE SUMMARY

The beauty of owning a single vineyard estate is that the wine it produces speaks of a 'place and time'. In any given vintage we never know how Mother Nature will treat us. What we do know is – no two vintages are the same!

The 2014 growing season began with cooler, wetter weather. A few frost events in October had us nervously keeping night vigil - watching and hoping the wind machines would do their bit. Unusually warm weather in November advanced the flowering a little earlier than usual but at the same time gifted us with a good even fruit set and a promise of an excellent vintage. Our meticulous approach to managing the crop levels is both an art and science – We monitor our yields carefully to ensure the right balance of fruit to canopy is achieved, whilst at the same time ensuring the vines and soils remain in good health.

The 2014 harvest resulted in showcasing wines that are elegant, balanced and show purity of fruit with bright focused flavours. Harvest commenced on 26 March and finished on 12 April.

WINEMAKING NOTES

The fruit was hand harvested at 23.7 brix and was 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
- ◆ Residual Sugar: 5g/L
- ◆ Harvested 10 April 2014
- ◆ Bottled on 22 July 2015
- ◆ 14% Alcohol

PRODUCTION LIMITED TO 650 CASES