

ARCHANGEL

PINOT GRIS 2015

Fragrant aromas of pear and peach with inviting hints of orange blossom, passionfruit, ginger and spice open up to enticing flavours of ripe pear, stone fruit and citrus on the palate – a concentrated wine that is mouth-filling with a beautiful balance of acidity and a long lingering finish. This delicious dry-style wine exemplifies elegance and finesse.

Peter Bartle – Winemaker

VINTAGE SUMMARY

A vintage that has produced some beautiful, elegant wines! The reason? Well we have to accept that sometimes, Mother Nature does not let go of her secrets and this is why every vintage is so exciting.

Spring was a mixed bag – with intermittent rain events and extreme diurnal shifts in temperature – this had us nervously watching frost events. December was warmer and more settled which saw vine growth surge forward. The canopies remained in optimum health throughout the season. Over all, berry size was smaller which resulted in some lovely concentrated flavours in the fruit. We began harvest on 22 March and finished on 9 April.

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
- Hand Harvested on 7 April 2015
- Bottled 14 September 2015
- 14% Alcohol
- Residual Sugar 5.5g/L
- Total Acidity 6.28g/L
- pH 3.27

PRODUCTION LIMITED TO 600 CASES