

Pinot Gris

2024 | CENTRAL OTAGO

Vintage Notes

Spring started with a few cold and hardy frosts just before budburst at our Pisa and Cairnmuir sites. Slow shoot growth in October and November was followed by favorable flowering conditions, leading to even ripeness within bunches. Growth accelerated in December with a hot and dry summer. Frosts in March and April slowed sugar ripeness, leading to a prolonged harvest from 7 March to 30 April. Despite these challenges, we achieved clean fruit with good canopies. Development of flavour and tannin was slower than sugar accumulation, but holding our nerve and leaving our healthy blocks to develop flavour resulted in a beautifully rounded vintage.

Winemakers Notes

The RUA Pinot Gris 2024 opens with aromas of white florals and jasmine. On the nose, you'll find notes of angelys pear, lychee, and white nectarine, creating a vibrant and inviting profile.

On the palate, this Pinot Gris is fresh and full of flavor. The initial sip reveals a combination of blackcurrant and nutmeg, offering a unique tasting experience. The flavors persist, providing a memorable finish.

Vinification

Fruit for this wine was harvested from our Cairnmuir Vineyard in the Bannockburn subregion of Central Otago.

Fruit was picked in the early morning so the fruit was nice and cool to retain aromatics. Following pressing and cold settling, the wine was fermented in stainless steel using a fruit-driven Pinot Gris yeast.

Aged on lees for three months post fermentation to build weight into the palate, before being racked and bottled.

RUA



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	TA	Alc	pH	Residual Sugar
Central Otago	21 April 2024	9 September 2024	697 x 96 cases	6.6 g/l	13.7%	3.36	3.5 g/l