



SADDLEBACK PINOT GRIS 2023

TASTING NOTE:

Inviting, elegant aromatics of nectarine, jasmine and ginger combine with a bright, balanced palate laced with preserved lemon and stone fruit.

STYLE:

A cool climate Pinot Gris, dry in style showing sweet fruit flavours balanced with fresh acidity.

SEASON:

Favourable early season conditions delivering strong canopy growth lead into settled weather for an even fruit set. The hot and dry summer that followed set up an early **harvest** and great fruit quality.



FRUIT SOURCE:

Bendigo (63%), Pisa (18%) and Gibbston (19%) sub regions of Central Otago

FERMENTATION:

Fermented clean, long and slow to retain freshness and gain complexity.

WINEMAKING:

Handpicked and whole bunch pressed. Long cool fermentation in stainless steel tanks to obtain medium-dry yet balanced sweetness.

MATURATION:

Aged on yeast lees for 3 months prior to blending and bottling.

CELLARING & SERVING:

1-2 years. Ideal serving temp 8°.

ANALYSIS:

pH: 3.38 TA: 5.9g/L RS: 5.5g/L
Brix 22 – 24 Alc: 13.5%

