



THE ELDER PINOT GRIS NATURAL 2019



REGION - Martinborough
WINEMAKER - Paul Mason
VINEYARD NAME - Hanson Vineyard
CLONES - Lincoln Berrysmith
HARVEST DATE – 10th April 2019
HARVEST ANALYSIS - Brix: 22.3, pH: 3.29, TA: 6.25 g/L
OAK MATURATION - 4 months in 5 year old French barrique
WINE ANALYSIS - pH: 3.44, TA: 5.60 g/L Alc: 13.5%, RS: 0.1g/L
BOTTLING DATE – 23rd August 2019

TASTING NOTES

Fermented on skins in a “natural” way to give an orange-apricot colour. Aromas of ginger, apricot and pear on the nose. On the palate, texture and pithy citrus characters come from the skin contact. Fermented to dryness, we have created a stylistically different wine, with an emphasis on the textural components that skin fermented Pinot Gris can show.

THE SEASON

This was a season of two halves. Spring was wet and cool with much of the region suffering damage from a late frost on the morning of 19th October. The rains came in late November and continued right through to Xmas, making it one of our wettest Springs on record. From January onwards the classic Wairarapa summer kicked in, with long warm cloudless days being the norm. Abundant sunshine plus plenty of soil moisture gave us a vigorous vineyard canopy to deal with, all the way through the second half of the season. 2019 was one of our earliest harvest starts, with picking commencing at the end of March and finished by mid-April. Crop levels were notably lower but concentration is excellent, with the wines looking well structured, and rich with lovely vibrant depth of flavour.

THE CELLAR

The fruit was carefully hand harvested and fully destemmed in the winery. We fermented the grapes in an open top 350L old oak barrel using natural yeasts. The wine was left on skins for a total of 13 days and lightly hand plunged every second day. Once the ferment went dry we pressed the wine to a five-year-old 228L oak barrique, maturing for four months on lees. This wine was bottled without fining or filtration and only a small sulphur addition pre-bottling.

THE VINEYARD

The vineyard is located on an elevated river terrace at the southern end of the Te Muna Valley, at the confluence of the Ruakokopatuna and Huangarua Rivers. The grapes are grown following organic principles in the most sustainable manner possible, with minimal use of irrigation.

Wine from Martinborough, New Zealand

950 White Rock Rd, RD 2, Martinborough 5782, New Zealand
www.theelderpinot.co.nz

