



## Estate Pinot Gris 2016

### Terroir & 2016 Vintage

The Pinot Gris vines on our 1.6ha House Block reside on stony loam based soils and as they have matured and are more self-sustaining, irrigation has slowly been reduced.

We grow the Mission clone as its smaller bunches with little sweet berries gives the wine more depth and character.

Despite only receiving half the expected average rainfall, the 2016 growing season could well be described as Martinborough typical.

### Winemaking

"We hand picked the Pinot Gris grapes on the 30th April, immediately whole bunch pressed to reduce any phenolic characters and then fermented for 20 days until the sugar reached 5 grams. The wine over-wintered in the cellar to allow a more natural tartrate stabilisation, however traces of tartrate crystals may still occur. We allowed a period on yeast lees to both protect the wine and add a little broadness to the palate."

### Tasting note

*"Subtle stewed apple and cinnamon/ clove spice and nicely layered secondary characters on the nose indicate a cellared complexity and that it's no one trick pony.*

*The palate has a broad and lush texture with nuanced acid that maintains structural integrity all the way to the finish - a languid slow moving roller coaster; gentle and marshmallow like vs. sharp and angular hence a broad shouldered nature to the wine. Lovely cool summer drinking from now to 2021.."*



### Technical Specifications.

Alcohol : 13.7%

Residual sugar : 6g/L

pH: 3.59

TA: 6.4g/L

For more information:

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