



PINOT GRIS BARREL RESERVE 2023

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	2/15, Barrie, Lincoln Berry Smith
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2005
Vine Density	4,000 / Hectare
Trellis System	Single Guyot Spur Pruned

WINE MAKING

Winemaker	Antony Worch
Harvest Date	29th April 2023
Brix	23.5
Residual Sugar	2 g/l
pH	3.30
Whole Bunch Press	100%
Peak Fermentation Temp	18 Degree Celsius
Oak Percentages	100% French Oak
Time in Barrel	6 months
Fining	None
Filtering	Sterile
Alcohol	14.5% Alc
Total Cases Produced	220

VINTAGE REVIEW

La Niña's weather pattern came with a generous warm Spring allowing even budburst and little interruption to shoot growth from traditional Spring frosts. The extreme westerly winds were avoided this vintage as the 'energy' of this season was being driven from a much more mild and wetter easterly flow. This however did not affect the yields for our block, and we averaged 6 tonnes per hectare.

The temperatures remained cooler during the vital period of berry development, with careful tending of the vines the fruit was pristine and we managed to get the time needed to achieve desired ripeness crafting wines that reflect our limestone soils and terroir.

Harvest started on 23rd April and the final grapes were gathered on 29th April.

TASTING NOTE

Nice bright yellow tones with golden hues. Revealing aromas of tropical fruits, toasted brioche and vanilla bean spice. The mouth is full bodied and opulent, balanced with a flinty acidity.

WAITAKI VALLEY
WINE OF NEW ZEALAND

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