

BRICK BAY PINOT GRIS 2023



This opulent, off-dry wine offers generous layers of perfumed fruits, intriguing spices, an elegant minerality and a lingering refreshing finish.

Harvest Date

8th March 2023

Bottling Date

15th September 2023

Quantity

166 Dozen

Composition

100% Pinot Gris

Region

Matakana

Alcohol

13%

TA

6.0

pH

3.2

RS

8g/L

Tasting Notes: A shimmering pale straw colour, this lively wine reveals aromas of nashi pear, lime, kiwifruit, mandarin and red appleskin. The sumptuous, viscous midpalate is beautifully balanced with concentrated lime, pear, lychee and subtle spiced notes. With a clearly defined framework of ripe fruits, a lithe, silken texture and a salinity that celebrates its coastal origins, our Pinot Gris 2023 culminates in a satisfying crisp and lingering finish.

In the Vineyard: An early, although uneven budburst, gave us a long flowering period this vintage, something experienced in most grape growing regions in the country. Veraison (colour change and softening of the berries) also was early, with all the vines netted in early January.

Our vineyard team did their usual meticulous job of creating an open vine canopy by removing excess foliage by hand to allow air movement to dry the fruit and allow sunlight penetration. We are clearly reaping the benefits of the application over many years of organic soil health-enhancing products, producing healthier vines which can better withstand disease.

Like most North Island regions, we experienced one of the most challenging vintages in our history.

A mild but quite rainy 2022 winter saturated our soils limiting machinery access to the vineyard, while January and February presented us with the challenges of the downpours associated with the Auckland floods then the heavy rains and strong winds of Cyclone Gabrielle in mid February. March eventually delivered some sunshine so we were able to carefully monitor the developing fruit ripeness and hand harvest a small but exceptional quality crop. Our yield for this vintage was generally 35% less than the previous year.

In the Winery: Two parcels of hand-picked fruit from our estate were processed separately. After destemming and crushing to press, the must was given very brief skin contact allowing release of aromatics and textural components before pressing. One parcel was cool fermented to dryness (including a small percentage in well seasoned oak barriques), while the second parcel was stop-fermented to retain some natural fruit sugars. After combining the two, the wine was then left to rest on light lees until bottling.

Aging Potential: In stable cellaring conditions, the Pinot Gris 2023 will continue to evolve over the next 3-4 years. With time, the more immediate fruit freshness will be replaced by dried fruit and oily characters.
