# **MONTE CHRISTO**

## WINERY -

Established in 1864 by Jean Désiré Féraud, Monte Christo is the birthplace of Central Otago wine. Our wines are made with 100% estate-grown fruit sourced from our vineyards across three distinct sub-regions, the Alexandra Basin, Bannockburn and Pisa. Utilising sustainable farming practices and minimal intervention methods in the winery, the outcome is elegant, refined, and impeccably balanced wines epitomising the terroir of Central Otago.



## 2024 Central Otago Pinot Gris

#### Tasting note

Dry, medium-bodied and luscious, with pronounced notes of fresh yellow apple and pear, white peach, melon and honeysuckle.

#### Vintage note

2024 started as a cool, slow growing season with below average rainfall. The season progressed to become warmer and more settled with no autumn frosts. Wines show optimal ripeness, medium body and bright acidity.

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Vineyard: Paris (50%)

Subregion: Bannockburn

Elevation: 215m

Clone(s): Mixed

Soil: Cromwell loess deposited sands

derived from schist

Growing Degree Days: 1074

Harvest: By hand on the 18/4/2024

Yield: 5 t/ha

Vineyard: Davishon (25%)

Subregion: Alexandra Basin

Elevation: 160m

Clone(s): Mystery clone

**Soil:** Blackmans alluvial sand, silt and gravels derived from schist and

sandstone

Growing Degree Days: 1009

Harvest: By hand on the 18/4/2024

Yield: 3.3 t/ha

Vineyard: Féraud's (25%)

Subregion: Alexandra Basin

Elevation: 170m

Clone(s): M2

Soil: Blackmans alluvial sand and silt

derived from schist

Growing Degree Days: 967

Harvest: By hand on the 18/4/2024

Yield: 3.4 t/ha

### WINEMAKING

Brix: 22.3

Fermentation: 80% stainless steel and

20% neutral French oak

Aging: Four months in stainless steel

Cases Produced: 318

#### FINISHED WINE ANALYSIS

Alcohol: 13.0%

Residual Sugar: 2.3 g/l

**pH:** 3.37

**TA:** 5.9 g/l