

# Oraterra



## 2023 ORATERRA PINOT GRIS

### SEASON BRIEF FOR 2023

I couldn't think of a better year to introduce Oraterra to you.

We have enjoyed bringing one of our most challenging seasons to a successful end in the vineyard. The fantastic early-season growing conditions heightened our enthusiasm to new levels, which couldn't be spoiled by the late-season rain events, no matter how bad.

This came down to the meticulous management of our team in the vineyard, who showed their dependability in dealing with the good and the bad. You will drink the rewards of their efforts, so thank you to James, Michelle and Mckenzie.

### TASTING NOTE

The nose has rich and dense aromatics, that remind me of Magnolia and Michaelia flowers, perfumed but also creamy and filling. It is not easy to detect individually defined aromatics, the nose is more complex and interwoven with ripe fruits and dried fig, marzipan. There is an exuberance and youthfulness that keeps the wine fresh and springy.

On the palate, this wine is all about texture, weight, length and generosity. It is a full-bodied wine that rolls over the palate with lots of creamy, spicy texture on the mid-palate. The wine delivers a highly refined impact experience that lingers for a long time.

You might be surprised with the character and firm presence of this wine. It delivers class with plenty of impact.

### WINEMAKING

Hand-harvested fruit was pressed the following day, cold. After a light settling, the juice was racked into a large 1000-litre oak Cuve, for a spontaneous ferment.

The fermentation was long and slow until December, the wine remained in the Cuve until the 2024 harvest started. It was then transferred into a stainless-steel vessel to retain freshness for another 4 months of maturation on lees.

### TECHNICAL INFORMATION

Vineyard source(s): McCreanor Vineyard, 37 Princess Street, Martinborough, NZ

Harvest dates: 6 April – 11 April | Harvest Brix: 26 Brix

Alcohol by Volume: 14% | pH 3.77 | TA: 5.4 g/l