



2012 OLD COACH ROAD

Pinot Gris

Wine Analysis

Vineyard:	Seifried Brightwater, Redwood Valley and Rabbit Island Vineyards
Sugar at Harvest:	23.4°Brix
Date of Harvest:	Mid April 2012
pH of Wine:	3.51
T.A of Wine:	6.4g/L
Residual Sugar of Wine:	4g/L



The Vineyard

The unirrigated Redwood Valley vineyard is situated on a gently sloping, north facing clay site which optimises the heat of the sun. These Pinot Gris vines have root systems going down in the clay which have been established over the past 30 years and therefore these top grafted vines have a very sturdy foundation. Younger plantings of Pinot Gris from a small area of top grafted Pinot Gris vines on our home Rabbit Island block have been blended to compliment the fruit off Brightwater stones and Redwood Valley clay.

The Brightwater vineyard vines are grown in an extremely stony area of the vineyard, where water and nutrient levels are low. This helps us to restrict the plants vigour and to crop at low levels. To further enhance the aromatics we removed leaves to allow light penetration and air movement around the fruiting zone.

Winemakers Note

We used separate parcels of Pinot Gris from our clay soiled vineyards and from our stony/silty blocks to blend a complex wine. The Pinot Gris fruit for this wine comes predominantly from the Redwood Valley Vineyard and a small amount from our Brightwater Vineyard. The wine pulls together fruit from our varying Estate Vineyards to make the best our terroirs have to offer!

Tasting Note

Fine exotic spice characters are well defined on the nose alongside quince paste and fleshy pear notes. The palate has broad entry with grainy pear and floral notes. Fine phenolics balance the just off dry finish on the wine.