



## The Gardner 2013

Pinot Gris is still in its infancy at Philip Shaw Wines. 2013 is our second crack at making what is a very challenging wine. One of the most interesting things about Pinot Gris is the colour of the skin. As the name suggests, Gris or Grey in English, the fruit has quite a lot of colour. More bronze than grey but definitely not white or red.

2013 was definitely on the warmer end of vintages for Orange. For the most part it was without its challenges. There was however one blip on the radar and that was 100mm of rain in the middle of harvest. Almost all varieties fell either side of this in their ripening, except Pinot Gris. Careful selection was made in the vineyard to avoid any bunches with Botrytis.

We are very careful in the way we handle the fruit to minimize any extraction from the skin. The grapes are hand harvested and then transported to the winery for gentle whole bunch pressing. As with all of our wines the juice was then allowed to ferment with native yeast. Although this usually takes a lot longer we believe it helps us generate interest and promote mouth feel in our wines. Fermentation was completed within 3 weeks. Small portion of the blend was fermented in oak and the balance in stainless steel.

### Vineyard and Winery notes

Variety	100% Pinot Gris
Vines Planted	2001
Clones	D1V7
pH	3.45
TA	6.0
Alc	13.8%
Cellaring	now-3 years

### Tasting Notes

Colour:	Light straw with a youthful green hue.
Aroma:	Bright and subtle pear fruit with cinnamon spice.
Palate:	Upfront varietal fruit character with subtle texture on the finish.