



The Gardener 2014

Pinot Gris is still in its infancy at Philip Shaw Wines. 2014 is our third 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.

2014 Started out a very warm season for Orange. Harvest was looking like being unusually early. As is the case with farming the weather gods had the final say. With that the rain clouds came and the temperature dropped. We managed to get the gris to where we wanted though. It still had pear fruit but was starting to show some cinnamon spice character. We try and pick the fruit before it starts to develop any heaviness.

We are very careful in the way we handle the fruit to minimize any extraction from the skin. The grapes are hand harvested during the coolest part of the day and then transported to the winery as quickly as possible for gentle pressing. All skin contact is avoided. We use a mix of indigenous and cultured yeasts to get our balance of fruitiness and texture. Fermentation was completed within 3 weeks. Small portions of the blend were fermented in oak and the balance in stainless steel.

Vineyard and Winery notes

Variety	100% Pinot Gris
Vines Planted	2001
Clones	D1V7
pH	3.53
TA	4.9
Alc	12.0%
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.