

ASHWOOD ESTATE

2013 LATE HARVEST PINOT GRIS, GISBORNE

TECHNICAL SPECIFICATIONS & TASTING NOTES

Winemaker: Steve Voysey



MATURITY ANALYSIS AT HARVEST

HARVEST DATE: 18 March 2013

BRIX: 28.0

pH: 3.2

TA: 7.0 g/L

WINEMAKERS COMMENTS ON 2013

The 2013 vintage will long be remembered as one of the greatest Gisborne vintages. The near perfect weather resulted in beautifully balanced and textured wines. The grapes displayed great depth and intensity of flavour on the vine. 2013 Pinot Gris are to date stunning, yet remain youthful and still evolving and maturing towards peak potential. They display an abundance of pure varietal pear, stone fruit and spice aromas, with good acid weight and length. All these characters are evident in the wines and with time will become even more harmonious. The opportunity to make a Vendange Tardive style does not happen every year, but the near perfect vintage demanded a wine of this style be made to mark it.

SOIL TYPE

Clay loam.

GROWING

Fruit was sourced from the aptly named Candy block on Pilmers Road, Hexton, Gisborne. The region's unique climatic conditions and soils differentiate it, via the predominance of older, heavy clay soils and warm night and day time temperatures. The grapes from this purpose managed vineyard tick all the boxes required for producing rich, concentrated and textured Pinot Gris wines of note.

CLONAL/ROOTSTOCK SELECTION

Pinot Gris M2, Rootstock 101-14

These blocks were selected for their quality, displaying a balance of vine vigor to the soil type and targeting the low yields required for super-premium Pinot Gris. The M2 clone originates from Italy the home of Pinot Grigio. Years of selection have produced a clone that carries higher acidity at maturity than the French clones, and smaller bunches and berries.

WINEGROWING DETAILS

A two and three cane VSP (vertical shoot positioning) structure was used. Shoot thinning and other canopy management tools were employed to achieve lower yields with balanced vines. We focus on maximum canopy height to drive a high leaf-to-fruit ratio. A controlled amount of leaf removal is carried out pre flowering and post flowering, to maintain fruit shading and air flow. In this way, we aim to generate and capture the maximum flavor possible from the vintage.

WINE ANALYSIS

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 45 g/L

pH 3.5

TA: 6.0 g/L

WINEMAKING DETAILS

The grapes were handpicked in the vineyard to deliver absolute quality; disease-free, evenly ripe fruit with no handling damage.

The final wine comprised 100% M2 Pinot Gris. The overall yield was 7.2 T/Ha. The grapes were then gently pressed to 5 fractions, cold settled and racked to ferment in 2500 litre oak ovals, with wild yeast and an aromatic yeast also called M2. The oak ovals are fitted with cooling, so the fermentation is controlled at a steady state. The wine sits on yeast lees to promote complexity and a textural quality to the wine. The wine was then blended first and second portions only, gently fined, filtered and bottled in March 2014. Ashwood Late Harvest Pinot Gris is a limited addition wine left to condition in the bottle prior to release.

OAK REGIME

100% French oak, 2500 litre oval barrels, 5th fill.

AROMA AND PALATE

Aroma: Gloriously opulent, mango, stone fruits, floral and pear with a touch of spice.

Palate: Is concentrated and lush with elegant sweetness, backed beautifully with integrated natural acidity. A richly textured and flavoured mouthful, delicious and decadent with harmony and power.

CELLARING AND FOOD MATCHING

This wine will continue to develop favorably through 2018 and 2019 and will integrate over this time but gain in richness and complexity through to 2020 and beyond. Pair Ashwood Late Harvest Pinot Gris with light fruit or baked desserts.

AWARDS AND REVIEWS

Sam Kim, 93/100

Raymond Chan, 5 Stars

Gold Medal, China Wine and Spirits Awards 2014

Silver Medal, International Aromatic Wine

Competition 2014



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