

Mission Reserve Pinot Gris 2009

Viticulture

Vineyard: Church Road. Clone GM 2/15. First crop from young vines. The crop loads were on the whole very light after summer thinning to one bunch per shoot. The fruit was hand harvested on 11 March at 23.3 Brix.

Winemaking

The bunches were lightly pressed in a Champagne cycle to avoid excessive extraction. The separate press fractions were fermented in seasoned French oak barriques. Some barrels being fermented with wild yeasts, with the balance using a select yeast strain that gives fantastic results on Pinot Gris. Malo-lactic fermentation was avoided. The wine was barrel aged with battonage for 6 months on lees for optimum mouth feel and complexity. After barrel aging a selection of barrels was made for the final blend.

Characteristics

Colour is pale straw. The aroma shows complex pear and tropical fruit aromas. Wild yeast fermentation derived aromas add to the complexity and complement the wines character. The palate has a fine structure with sweet fruit and a long clean finish.

Cellar Potential

Carefully cellar for up to 10 years.

Alcohol	13.9 %
Acidity	5.9 g/L
Residual Sugar	9.0 g/L
Ph Level	3.29

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