



2018 Platinum Block 7 Pinot Gris

The lower vigour in the stony sections of Block 7 compared to the loamy sections leads to far more concentration and a much riper profile. At 2.4 tons/acre, the vines are very focused on building intense flavours and phenolics in the fruit. In this second vintage of Platinum Pinot Gris, we pushed it up a level. At 35 g/l of RS and approximately 5 – 10% botrytis affect, it is an intensely concentrated wine teeming with ripe, spicy, earthy characters.

THE VINTAGE

Above average growing degree days in the spring contributed to an early budbreak. Cooler days and evenings arrived in August, which slowed down the ripening of the grapes and allowed for greater flavour development while retaining freshness and acidity.

TASTING NOTES

Intense concentration of flavours. Earthy, ripe peach, figs, spice.

WHAT WE'D PAIR IT WITH

Smoky foods – fish, grilled/charred pork, chicken liver parfait, strong cheeses.

TECHNICAL INFORMATION

HARVEST DATE	October 20, 2018
BLEND	100% Pinot Gris
FERMENTATION	22% Concrete egg, 78% Oak puncheon / all organic yeasts
AGING	6 months on Lees
BOTTLING DATE	May 24, 2019
CASES PRODUCED	648
ALCOHOL	14.0%
TOTAL ACID	7.2 g/l
RESIDUAL SUGAR	35 g/l
PH	3.35
CELLARING	Enjoy now or cellar until 2028

