



Domain Road Defiance Pinot Gris 2021

Bannockburn in Central Otago is renowned for its ability to produce small quantities of premium wines that win awards worldwide. Here, Defiance Vineyard lies tucked into a sheltered valley where gold miners once fossicked. Remnants of this earlier activity remain, forming a backdrop to the traditional viticulture processes still employed in the vineyard.

Our vineyards, set in this historic gold mining area, embrace the past using a small team to hand tend the vines.

The Wine

The fruit was hand harvested on 22nd and 25th March 2021 from our Defiance Vineyard on Felton Road. The fruit was whole bunch pressed. The resulting pressed juice was cold settled for two days before racking and inoculating with selected wine yeasts to undergo fermentation in a stainless steel tank (70%) and older oak barrels (30%). Fermentation was stopped to retain some residual sweetness.

Our Pinot Gris is the colour of pale lemon straw with clear hues, in the glass it has a lush texture. Aromas of nectarine, sweet peach, pear and melon with a hint of citrus blossom are detected on the nose. This is followed by a lush, full entry of ripe peach, apricot, tangelo and lemon zest. Excellent balance, with layers of complexity leading to a long apricot and citrus finish.

Food match: This off dry, mouth coating wine partners well with Asian Cuisine, especially Japanese, and seafood.

Variety	100% Pinot Gris
Appellation	Central Otago
Sub Region	Bannockburn
Vineyard	Defiance
Harvested at	March 22nd & 25th 2021
Alcohol	13.5%
Residual Sugar	9.0g/L
рН	3.24
TA	5.58g/L