



## Domain Road Defiance Pinot Gris 2019

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 4th and 5th April 2019 from our Defiance Vineyard on Felton Road. The fruit was whole bunch pressed and the resulting juice was cold settled for two days before racking and inoculating with selected wine yeasts to undergo fermentation in a stainless steel tank (78%) and older oak barrels (22%). The tank fermentation was stopped to retain some residual sweetness. These two portions were combined prior to bottling.

The colour of pale straw in the glass our Pinot Gris has a lush texture. Aromas of ripe nashi pear, honeysuckle, lemon, melon and guava on the nose mingle with a hint of brioche. Full bodied and concentrated it provides flavours of pear, apricot, pineapple and nectarine on the palate. Mid palate fruit sweetness is balanced by refreshing acidity leading to a lingering finish.

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

New Zealand Aromatic Competition - Trophy, Champion Pinot Gris

Variety	100% Pinot Gris
Appellation	Central Otago
Sub Region	Bannockburn
Vineyard	Felton Road & Defiance
рН	3.16
ТА	6.34g/L
Harvested	4th & 5th April 2019
Alcohol	14.0%
Residual Sugar	10g/L