



Domain Road Defiance Pinot Gris 2023

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 March 24th and April 3rd 2023 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 (72%) and older French oak barriques(28%). Fermentation was stopped to retain some residual sweetness.

Our Pinot Gris is the colour of pale lemon straw with clear hues. Aromas of toffee apple, lemon curd, pear, white melon with a hint of citrus blossom are detected on the nose. This is followed by a lush, full entry of pineapple, nashi pear, ginger and lemon sherbet. Excellent balance, with layers of complexity leading to a hint of sweetness in the finish.

Food match: This off dry wine partners well with Asian Cuisine, especially Japanese, and seafood. Roast vegetable tart or for a treat try it with blue cheese, pear and a drizzle of honey.

Variety	100% Pinot Gris
Appellation	Central Otago
Sub Region	Bannockburn
Vineyard	Felton Road & Defiance
Harvested at	24th March & 3rd April 2023
Alcohol	13.5%
Residual Sugar	9.2g/L
рН	3.14
ТА	6.03g/L