



DOMAIN ROAD *vineyard*

Domain Road Defiance Pinot Gris 2022

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 23rd and 25th March 2022 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 red apple, white peach, pear, white melon with a hint of citrus blossom are detected on the nose. This is followed by a lush, full entry of lemon curd, nashi pear, apricot and lemon zest. Excellent balance, with layers of complexity leading to a concentrated pear and citrus finish.

Food match: This off dry, mouth coating 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	23rd & 25th March 2022
Alcohol	13.5%
Residual Sugar	10.8g/L
pH	3.36
TA	10.8g/L

