



Domain Road Pinot Gris 2016

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 at the vineyard.

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

The Wine

The fruit was hand harvested on 22nd and 23rd March 2016 from Domain Road's Defiance Vineyard on Felton Road. The fruit was destemmed and crushed to press. 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 (84%) and older oak barrels (16%) The barrel portion was lees stirred weekly. The tank fermentation was stopped to retain some residual sugar. The two portions were combined to make a single wine.

The colour of pale straw in the glass our Pinot Gris has a creamy texture, balanced acidity, with good levels of complexity and concentration followed by a long lingering finish. Aromas of fragrant spiced pear, and ripe peach, on the nose mingle with hints of melon and vanilla. On the palate it provides sweet pear, peach, nectarine, and melon with some grapefruit and flint.

Food match: This dry, mouth coating wine would partner well with Asian Cuisine especially Japanese. Also fish and seafood.

 Variety	100% Pinot Gris Central
	Clones M2, 457
Appellation	Otago
Sub Region	Bannockburn
Vineyard	Defiance, Felton Road
рН	3.22
ТА	5.22g/L
Harvested at	22nd & 23rd March 2016
Residual Sugar	5.6g/L
Alcohol	13.5%

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