



Harvest Specifications

Variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Pinot Noir	Sept 27	18.5°	8.5	3.30	34.7%
Pinot Gris	Oct 1	20.8	7.9	3.29	33.3
Chardonnay	Sept 13	18.2°	8.6	3.23	31.9%

Wine Analysis

Variety	Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
Pinot Noir	12.5%	6.4	3.48	<2.0 g/L	155 cases
Pinot Gris					
Chardonnay					

The Pinot Noir and Pinot Gris that make up the majority of this wine display the ‘Pinot’ family of aromas and flavours with cherry-like red-fruit characteristics. The skin contact time is quite brief, lasting only several hours after destemming the grapes and allowing for the extraction of the colours, aromas and flavours that reside mainly in or near the skin of the grape berries. It is an important step that needs monitoring and decision-making by the winemaker to achieve the pale but definite pink shade and the desired outcomes. Chardonnay from our own vineyards was also blended in as a boost to the peach/nectarine character of the wine, bringing just a bit more acidity – think of it as an accent note bringing a sprightliness and a bit more complexity.

Cool fermentation and maturing in large 500 litre ceramic containers with very minimal handling brings this wine to you with pristine freshness but an open and generous texture that the maturation in these traditional Chinese vessels creates in the wine. We call these wines our “Earth Series” denoting the subtle but important contributions imparted by these stoneware ceramic vessels.