



Rochford Estate 2016 Pinot Gris

Varieties: 100% Pinot Gris

Winemaker Tasting Notes:

Skin contact has left this wine with a classic Gris tinge. Some obvious raspberry jupe and ripe pear aromatics. A textural palate, there are characteristics of Meyer Lemon, Pear, White Nectarine and White Peach and a crisp natural acidity.

Viticulture Notes:

Situated in a north facing natural Amphitheatre, the vineyard this wine comes from is sheltered from the prevailing westerly weather which contributes to the long mild autumns - ideal for the slow, even ripening required to produce grapes of elegant and complex flavour.

2016 will be remembered as one of the warmest and earliest harvests on record. Above average yields and early ripening kept winemakers busy, highlighting the importance of time spent in the vineyard.

Harvest: Hand-picked 25th February

Vinification: Pressed after a four hour maceration on skins. Natural and primary and secondary fermentation on full solids.

Elevage: Assemblage three months after fermentation and filtered just prior to bottling.

Alcohol 13.8%