

THORN-CLARKE

SANDPIPER

PINOT GRIS

2022



THE RANGE

The Sandpiper range is named after the migratory bird which visits the Thorn-Clarke vineyards annually from the northern hemisphere - something of a reminder of the tenacity and commitment which is required for long term viticulture.

WINEMAKER'S NOTE

Pale straw in colour with quartz green hues at the edge. A classic Pinot Gris style with lifted nashi pear, jasmine florals and almond nougat aromas. The palate is a textural, medium weight style with fresh cut pear, lemon and lime and a light sprinkling of baking spices. A refreshing style with a subtle texture and long, fruit driven finish.

VINTAGE

Vintage 2022 will be remembered as is one of the longest seasons for decades, with crushing at Thorn-Clarke starting mid-February and finishing in May. The very mild temperatures along with dry conditions led to a long growing season, without any weather events to force us to pick early or delay picking. Grapes ripened at a very even pace, allowing for lots of flavour and structure to accumulate in the berries. For white varieties this means a beautiful balance of aromatics and flavours with naturally balanced acidity, minerality and freshness.

WINEMAKING

Harvest was carried out at night. The fruit was pressed (using an airbag press). After settling the juice was warmed and inoculated with a neutral yeast selected for its ability to respect the purity of the fruit.

Post fermentation the wine was stabilized, minimally fined, filtered then bottled.

Alcohol - 12% **Winemaker** - Peter Kelly **Vineyard** - Mt Crawford