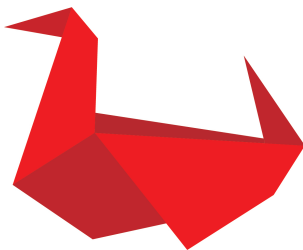


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PINOT GRIS ON SKINS 2024



THE 2024 VINTAGE

2024 started out well with average rainfall and stable weather patterns, but it was to offer some twists and turns along the way to vintage. It got wetter and warmer through October, producing strong growth in canopies and a little more disease pressure than we like up until flowering. Conditions were kind in the northern Peninsula for fruit set, resulting in good yields that would balance the developing canopies. Cooler weather towards the end of November slowed things down a little and in the leadup to Christmas, we got some unwelcome wet, damp and humid weather. By New Year, just prior to veraison and in the leadup to vintage the vines enjoyed warm, stable, sunny, dry weather. Harvest started relatively early on the 20th of February, and conditions were generally textbook for growing tannins and flavours that would produce wines of intensity, structure and beautiful aromatics.

GRAPEGROWING AND WINEMAKING

Richard McIntyre and Jeremy Magyar, with assistance from Peninsula Vinecare in our vineyards and Kate McIntyre MW in the winery

VINIFICATION

Hand harvesting
Destemmed and fermented on skins (17 days total)
Pressed to barrel (3-5 year old French oak) natural MLF in barrel in Spring
7 months in wood on lees with 1 racking prior to bottling
Made using our usual red wine making techniques

THE WINE

Pale salmon pink with a lifted nose of ripe strawberries, poached quince, honeysuckle and a touch of salted plums. Firm and fine on the palate with red berry, pink rose petals and rhubarb tang. The wine has some salty savoury notes on the finish with refreshing tannin and acid combining long and fresh.

A delicious match to a really good charcuterie platter – don't forget the mortadella!