

Pinot Gris

2022 | BANNOCKBURN

mora
CENTRAL OTAGO

Creamy
Pear
Textural

Vintage Notes

Overall, a warm and settled growing season, with little to no high winds, no major frost events and very good soil moisture leading into late 2021. Weekly rain events throughout November took the vines into premium conditions for canopy growth. Flowering conditions were perfect, with warm dry weather over this crucial period. In turn, the fruit was very even in ripeness within the bunches. Autumn was settled and warm, and harvest was very busy and fast-paced. A stellar vintage with very high quality fruit and fantastic crop loads, which were easily ripened by our lush, large canopies.

Winemakers Notes

Pure and pristine with aromatics of fresh pear and apple. Zesty acidity with great length on the palate, and a subtle hazelnut character.

"Our 2022 Pinot Gris is a blend of our blocks from both sides of Bannockburn - 63% Felton Terraces and 37% Cairnmuir Road. These vines were planted in 2001 and 1999 respectively. The beautiful weight and texture on the palate makes this a delicious wine with which to take your time and enjoy with food."

Technical Notes

Composition: 100% Pinot Gris

Vineyard Aspect: Northwest sloping (Felton Terraces) and west-facing flat river terrace (Cairnmuir Road)

Row Orientation: East-West (Felton Terraces) and North-South (Cairnmuir Road)

Soil: Weakly structured light alluvial soils overlaying schist rock (Felton Terraces) and very sandy fine schist with free-draining loams (Cairnmuir Road)

Vinification

Whole bunch pressed, cold settled. Clean racked, inoculated and fermented cool until a perfect balance of sugar was achieved. Aged in tank for three months to integrate before bottling.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Alc	TA	pH	Residual Sugar
Felton Terrace and Cairnmuir Road	2nd - 5th April 2022	14th Sept 2022	852 x 96 cases	13.7%	6.3	3.1	3.3 g/l

Central Otago Interludes

mora.co.nz

@morawinesandartisankitchen  