

Pinot Gris

2024 | BANNOCKBURN

mora
CENTRAL OTAGO

Creamy
Pear
Textural

Vintage Notes

Spring started with a few cold and hardy frosts just before budburst at our Pisa and Cairnmuir sites. Slow shoot growth in October and November was followed by favorable flowering conditions, leading to even ripeness within bunches. Growth accelerated in December with a hot and dry summer. Frosts in March and April slowed sugar ripeness, leading to a prolonged harvest from 7 March to 30 April. Despite these challenges, we achieved clean fruit with good canopies. Development of flavour and tannin was slower than sugar accumulation, but holding our nerve and leaving our healthy blocks to develop flavour resulted in a beautifully rounded vintage.

Winemakers Notes

The 2024 Mora Pinot Gris is beautifully expressive. Aromas of ripe pear, crisp apple and white florals lead into a palate that is both vibrant and textural. A fine thread of zesty acidity provides freshness, while a delicate hint of hazelnut and spice adds depth. The extended ripening period has delivered a wine with impressive weight and complexity, finishing with great length and finesse. Perfect for enjoying now or pairing with a wide range of foods, such as seafood, lighter proteins, vegetarian dishes and spiced dishes.

Technical Notes

Composition: 100% Pinot Gris

Vineyard: Felton Terraces, Bannockburn

Vineyard Aspect: Northwest sloping

Row Orientation: East-West (Felton Terraces)

Soil: Weakly structured light alluvial soils overlaying schist rock

Vinification

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



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	TA	pH	RS	Alc
<i>Felton Terraces</i>	<i>8 April 2024</i>	<i>6 November 2024</i>	<i>200 x 96 cases</i>	<i>6.28</i>	<i>3.1</i>	<i>2</i>	<i>13.7%</i>