

# Circuit

## North Canterbury Pinot Gris 2016

A white gold hue. Aromas of pear, apricot, early nectarine, green apple, with underlying aromas of spring greens, watercress, sea spray and snow pea. The pallet is unctuous with bright and crunchy basalt minerality adding a beautiful and invigorating length to the complex but pure fruit aromas.

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### Vineyard

The 2016 Circuit Pinot Gris was sourced from a 30 year old hillside vineyard on basalt soils in French Farm Banks Peninsula and a small parcel from Glasnevin gravels in the centre of Waipara. The French farm vineyard was carefully managed and produced small intense bunches with mature skins and vibrant crunchy acidity. The Glasnevin gravels are free draining mineral rich soils that impart pure fruit flavours and a bright invigorating acidity to the fruit grown here.

### Season

A dry mild winter meant a continuation of the drought in the North Canterbury region and Banks Peninsula. Late spring frosts in North Canterbury lowered yields in some vineyards and added to the stress on the vines as canopies were established. Unseasonally heavy rainfall in January provided some reprieve from the drought and the vines around the valley sprung to life pushing young shoot tips and completing canopy establishment. Dry conditions returned and continued into late autumn allowing gradual and even ripening of fruit with very little disease pressure. Despite the early season challenges vintage 2016 ended with balanced, ripe, and disease free fruit.

### Harvest

Hand harvested Banks Peninsula fruit on April 17 2016. Machine harvested Glasnevin Gravels fruit on April 16 2016

Harvest 6.3 Ton                      Yield = 1.50  
kg/vine

Brix 22.9-23.4                      TA 6.2-6.8-g/ L MA  
2.2g/L    pH 3.35-3.50

### Fermentation

All fruit was hand sorted and whole bunch pressed over 4 hours after which the juice was transferred to 1300L stainless steel tanks or old 228L barrels (25%) with full solids. A 10% parcel was foot crushed and skin soaked for 8 hours before pressing. The juice was fermented using vineyard derived yeast and then aged on lees with out sulphur for four months. All parcels were blended to tank just prior to bottling, filtered, and then bottled as one.

### Bottled

521 (12 x 750ml) cases bottled in one lot under screw cap on September 20 2016.

R.S 8.5 g/L    TA 4.8 g/L    pH 3.80    Dry  
extract 27.7g/L    Alcohol 13.0%