

Val du Charron Reserve Pinot Gris 2014

The bright lemon hue of the young wine hints at the ripeness of fruit. It has generous aromas and flavours typical of the variety, including pears, white peaches and guavas. The barrel fermentation and maturation have added an intriguing layer of complexity and add layers of creamy finesse to the palate. The wine is fleshy and unctuous with a core of tangy minerality and acidity, which is well complimented by the generous fruit.

variety : Pinot Gris | 100% Pinot Gris

winery : Val du Charron Wine & Leisure Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 12.49 % vol rs : 1.5 g/l pH : 3.31 ta : 5.3 g/l

type : White

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The vineyards are all trellised using a Perold five wire system. The vineyards were established in 2009 and bared its first fruit in 2012. A low first yield had a significant influence on the concentration of the first harvest hence the intensity of the wine.

in the cellar : 85% barrel fermented. A 15% barrel fermented batch was kept on the lees for 12 months after it was blended with 15% tank fermented fraction. Fruit was harvested in the early morning and immediately pressed. Only free run juice was settled over 48 hours, after which the wine was racked.

