

ROD MOONALD WINES

ONE OFF

Rhymes with Orange

Pinot Gris, Hawke's Bay

2015

VINEYARD

2015 was warm and dry with settled weather through February and March. Fruit was sourced from our vineyard at Maraekakaho planted on river terraces formed around 100,000 years ago. Our Pinot Gris was planted in 2006 and is now starting to produce consistent yields as the vines, with age, come in to balance.

The vines were yielding around 2.0kg of fruit and were selectively handpicked in order to maintain the highest quality possible. This is critical in ensuring the wine could be left on skin with no fear of spoiling or developing off flavours.

WINERY

Hand harvested fruit was destemmed into two open top fermenters with lids that can be sealed. The grapes were not crushed or pressed rather allowed to soften and release juice over the 3-4 week fermentation period. By the end of ferment, the grapes were floating on a wine that was orange in colour, pungent in scent and tannic to taste.

No additions were made and all processes were allowed to happen naturally.

The wine was rested for nine months on skin until it was gravity pressed into a single tank and allowed to settle.

After much debate, we decided to fine with organic egg white and organic milk to soften the tannins and ensure the wine delivered on the palate the promised wonderfully vibrant and exotic scent.

TASTE

Exotic and pungent is how I'd describe the aroma. Unexpectedly fresh and powerful. This is Pinot Gris as I've never seen it. Peach, orange and scented tea. On the palate, it's a typical orange wine with sweet up front fruit and dying finish. The wine is bone dry and finishes long. It will be best enjoyed served lightly chilled and with food to match the firm nature of the tannins.

Alcohol: 12.0%

Standard Drinks: 7.1 standard drinks

Allergens: Contains Sulphites. Traditional fining using milk

& egg products, traces may remain.

