

Hawkshead Central Otago Pinot Gris 2019

The Story

Today Hawkshead is a 'Single Estate' Vineyard in the Gibbston Valley on State Highway 6, 25 km east of Queenstown as the valley gently falls to the Kawarau Gorge. Located on the 45th Latitude the Hawkshead Vineyard enjoys a near continental climate. Warm days and cool nights evoke memories of Burgundy and our grapes, on the north-facing slopes benefit from all year sunshine. A long dry autumn, accompanied by warm daylight temperatures, ensures slow ripening and intense flavour development for our high-quality fruit.

Hawkshead specializes in growing Pinot Noir and Pinot Gris grapes and is recognized for producing award winning wines in New Zealand and overseas.

The Vineyard

The soil types of the Gibbston Valley are from the 'Pigburn' series. They contain up to 400-500 mms of windblown glacial deposits, overlaid with around 4-5 meters of free draining alluvial schist. The vineyard site is between 390 and 410 meters above sea level, and on average is likely to 'experience' 870 – 930 Growing Degree Days. Rainfall each year is approximately 650mm. Working within these parameters is challenging but we have an excellent team dedicated to producing the very best wine. Like the extreme adventure tourism Queenstown is famous for, growing grapes in this environment is an exciting business. 45 degrees south is right on the edge for viticulture.

Winemaking

The Pinot Gris was hand harvested and selected during the last days of April and in Gibbston on May 1st. The wine was whole bunch pressed and fermented in both older oak barrels (15%) and stainless-steel tanks. Indigenous yeast fermented the wine over three months to dryness. The wine then rested on its lees for five months to build up texture before being racked and filtered for clarification before bottling. The wine drinks beautifully now but will continue to age for 5-8 years.

Tasting Note

Our 2019 Pinot Gris is pleasingly refreshing. It is a genuinely classic Central Otago wine. The wine displays lifted notes of lime and citrus zest and sweet spice aromatics with notable hints of nectarine and honey blossom on the nose. The dry style Pinot Gris still displays an impressive fruit sweetness; it will fool your palate. It has only 2 grams of residual sugar per liter. Fresh pineapple acidity and unctuous texture make it a balanced wine with a mineral backbone. Our Pinot Gris shows drive and persistence; you're sure to enjoy the long lingering, refreshing finish.



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Alcohol Percentage	13.5 %
Residual Sugar	2 g/L
T.A.	6.7 g/L
Aging Potential	7 + years



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