



# Clementine

Pinot Gris 2019

logan



Clementine is a truly orange wine. Grown in the cold-climate of Orange, NSW, the orange colour is a result of fermenting the pinot gris on its own skins, providing the stunning colour, delicious texture and crunchy tang.

And this orange wine is very Clementine, which is not only a delicious mandarin-like fruit (between a Mediterranean citrus and a sweet orange) but the name of the winemaker's little girl who is also a wonderful mix of sweetness and spice and all things nice.

## Tasting Notes

The 2019 Clementine Pinot Gris is a lovely burnt orange colour. It has bright and rich aromas of blood orange, lemon, wild strawberry, florals (honeysuckle, jasmine & rose), spice (cinnamon, ginger & fennel seed) and walnut with stone fruit (peach & yellow plum). The palate has a distinct tang along with a silky texture and velvety tannins offering structure and length.

## Vineyard

The pinot gris grapes for this dry wine, grown at an elevation of 950 metres in rich, deep volcanic soils on the slopes of Mount Canobolas in Orange, were harvested at 13.5° Baumé on the 7th March 2019.

The 2019 growing season was warm and dry in the NSW Central Ranges, however enough well spaced rain events across the season allowed the grapes to progress through to ripeness without suffering undue stress.

These conditions resulted in a compact harvest period with clean fruit and yields per vine a little lower than average. Ripeness occurred at low sugar levels resulting in generally low alcohol in the wines.

## Winemaking

All grapes were fermented on their skins by wild yeasts. One parcel was de-stemmed into a small concrete open fermenter and plunged during the 7 day ferment. A 2nd parcel was crushed to a stainless steel fermenter for the 2 week fermentation period. A 3rd parcel was fermented by carbonic maceration as whole bunches in a closed fermentation vessel. After pressing the three parcels remained on full yeast lees for 6 months. The wine was filtered before bottling.

## Analysis

Alcohol	13.2%
Titratible acidity	4.8 g/L
pH	3.59
Residual sugar	1.3 g/L