

# R 2022 Rowlee Single Vineyard Pinot Gris

The Rowlee vineyard is situated in the foothills of Mount Canobolas, 950 meters above sea level in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes.

Our philosophy is grounded in obsessive attention to detail, with a hands on approach in the vineyard and winery. Our aim is to create wines that are subtle, balanced and reflective of their terroir and vintage.

## VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit.

The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health. Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality.

Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen. The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest in late March and early April.

These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

## VINIFICATION

Harvested by hand and delivered to the winery on 11 April 2023. Whole bunch pressed and cold settled for approximately 48 hours before racking to ferment. A portion of this wine was fermented in old French oak barriques to add further texture and complexity. Bottled on 30 November 2023.

## STYLE

Pale lemon yellow with a faint rose gold hue. Intense floral lift with rose petal and jasmine over ripe golden apples and bartlett pears. There is subtle cinnamon spice and hint of lemon pith adding depth and aromatic complexity.

The palate is fine and long with a distinct lemon mineral line through the ripe pip fruit background. Floral depth adds to the subtle yet expansive flavour profile. This wine has a finesse and completeness that comes from perfect ripeness.



## ACCOLADES

95 points, Gold Medal, Sydney Royal Wine Show 2023

93 points, Sam Kim, Wine Orbit, May 2023

92 points, Shanteh Wale, Halliday Wine Companion, August 2023



## VARIETAL COMPOSITION

100% Pinot Gris



## IDEAL SERVING TEMPERATURE

8-10°C



## CELLARING POTENTIAL

2022 - 2026



## FOOD MATCH

Spicy Indian curry



## TECHNICAL DETAILS

Total acid 6.3g/L

Final pH 3.17

Residual sugar 3.6g/L

Alcohol 12.5% by volume

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