

R 2022 Rowlee 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

Delivered to the winery in the early morning the fruit was destemmed with a short period of skin contact before being pressed to tank for cool fermentation. Lightly fined and filtered prior to bottling on 27 September 2022.

STYLE

Mid lemon yellow with bronze golden hue. Pears, ripe apple, and ruby grapefruit sit across subtle rose petal floral aromatics. The nose is abundant and expressive with clear cool climate Pinot Gris focus. Hints of ginger and lemon verbena add aromatic complexity.

The entry is silky and plush with ripe pear and apple carrying over from the aromatic profile. With a little time, the flavour builds with spicy citrus on mineral talc and supple apple sorbet. The phenolics a gentle yet assertive enough to give a dry and textured finish. Long, juicy, and flavoursome.



ACCOLADES

93 points, Sam Kim, Wine Orbit, May 2023

92 points, Ken Gargett, WinePilot, February 2023



VARIETAL COMPOSITION

100% Pinot Gris



IDEAL SERVING TEMPERATURE

6-8°C



CELLARING POTENTIAL

Drink 2022 to 2024



FOOD MATCH

Ideal with your favourite washed rind cheese



TECHNICAL DETAILS

Total acid 5.8g/L

Final pH 3.33

Residual sugar 4.8g/L

Alcohol 12.5% by volume

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