



Clementine

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Pinot Gris 2017

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 2017 Clementine Pinot Gris is a lovely burnt orange colour. It has bright and rich aromas of poached pear, orange rind, wild strawberry, florals (honeysuckle, jasmine & rose), spice (cinnamon, allspice, ginger & fennel seed) and walnut with stone fruit (peach, red plum & apricot), orange, quince and guava flavours. 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 on three days between 12.1° and 12.9° Baumé from the 3rd to 20th March 2017.

2017 was a funny old vintage. Summer was warm but with plenty of soil moisture from high winter and spring rain in the NSW central ranges. This meant we had plenty of leaf canopy which we used to shade the grape bunches from the summer sun. And as summer was quite dry there wasn't much pressure from mould and fungus.

2017 ended up a really good harvest from both our Mudgee and Orange vineyards. As the grapes reached flavour and tannin ripeness at low sugar levels, alcohol levels are generally on the milder side.

Winemaking

All grapes were fermented on their skins by wild yeasts. The first harvest was de-stemmed into a small concrete open fermenter and plunged during the 7 day ferment. The 2nd harvest was crushed to a stainless steel fermenter for the 2 week fermentation period. The 3rd harvest was fermented by carbonic maceration as whole bunches in a closed fermentation vessel. After pressing the three parcels remained on full yeast lees for 10 weeks. The wine was filtered before bottling.

Analysis

Alcohol	12.5%
Titratible acidity	5.0 g/L
pH	3.74
Residual sugar	1.8 g/L