

2022 Te Kano Pinot Gris

The Life Series captures the essence of Te Kano's Estate vineyards, using parcels of fruit from across our subregions to give a snapshot of the season and our unique expression of Otago Pinot Gris.

Concentrated and expressive, with vibrant aromas of green ginger, Nashi pear, stonefruits and spice. Flavours of fresh pear, lemon zest, ginger and spice explode onto the palate, with sumptuous, tropical notes giving depth and weight. A hint of fruit sweetness complements the defined, mineral acidity.

Vintage

The 2022 season was warm and gentle in Central Otago, with a hot Summer and settled harvest conditions. Waitaki was more heavily influenced by it's maritime climate, with a cool, overcast growing season and long warm Autumn. The combination of these diverse conditions has contributed to the complexity of the resulting blend.

Vineyards

A combination of our Waitaki and Central Otago subregions. Northburn shows fine boned acidity, pure fresh fruit flavours and a crystalline minerality derived from Schist based soils. Bannockburn gives rich ripe tropical notes and weight, while Waitaki's limestone soils deliver elegance, a chalky line to the mid palate and zesty citrus notes.

Varietal

100% Pinot Gris, Clones 40A, Selection Ovaille, M2, Barrie and 457.

Winemaking

Hand harvested by vineyard and fermented in stainless steel at very low temperatures to preserve fruit expression. A period of aging on full fermentation solids builds mid palate body and complexity prior to bottling.

Cellaring	Drink	now to	2025
Serving	Serve	at 8-10	°C

Technical Data

pH	3.44
TA	6.3
Residual Sugar	.6.7
Brix	22.5 - 24.1
Alcohol	.13.5% v/v