

Migliarina

Grey Matters Pinot Gris 2017 [Stellenbosch]

Background to this wine

Each year I make one experimental wine from a different grape variety, only bottling it if I am happy with the quality. This allows for full artistic/ experimental freedom, with no pressure or expectations. In 2017 it was this Pinot Gris.

Wine description

Colour: Light yellow with a tinge of onion skin
Nose: White peach, green apple and honey melon
Palate: The wine has a lot of fruit with a refreshing lemon and lime intensity

The Vineyards

The grapes were sourced from a single vineyard, planted on Cape Hutton soils in the Bottelary region in Stellenbosch.

Winemaking

The grapes were hand harvested from a single vineyard at 23 balling and delivered in small lug boxes to the winery where they were refrigerated in a container overnight. The grapes were whole bunch pressed, then cold settled and 50% racked into steel tank, where the wine was cold fermented with a mixture of several selected yeasts. The other 50% was racked to shaven barrels where natural fermentation was done. After fermentation the wine stayed on its fine lees for 9 months in tank and barrel for mouth feel and complexity. The wine did not undergo malolactic fermentation, no protein or cold stabilisation nor filtration were done.

Wine Analysis

Alcohol vol%:	13.9 %
Residual sugar:	1.5g/l
Total Acidity:	6.2 g/l
PH:	3.37
VA:	0.40
Free SO ₂ :	41
Total SO ₂ :	100

Cellaring potential

The wine was bottled on the 20th of November 2017 and only 2820 bottles were produced.

Grey Matters is a play on the French Gris (Grey) the winemaker having grey hair and using the Grey Matter of the brain (hence the labyrinth/brain symbol on the label).