

BURROWING OWL

estate winery

2020 PINOT GRIS



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Tasting Notes:

An intense and exotic Pinot Gris with aromas of ripe pear, honeydew melon, nectarine, apple peel, chamomile and orchard blossom with lemon and ruby grapefruit citrus notes and a fresh scent of sage. Just off-dry on the intense palate with bright acidity, medium body, a soft round texture and flavours of golden apple, peach, mandarin and honey. Pair with Thai inspired stir-fry or pear, blue cheese and candied pecan salad.

– Rhys Pender, Master of Wine

Bottling Date: February/March 2021

Vintage & Winemaking Notes:

The 2020 growing season was a rather average one characterized by certain weather events. Spring's arrival was delayed, followed by bouts of rain in late May and early June which led to slightly lower yields and resultingly high-quality grapes. August added ideal summer heat, ripening the grapes slowly which extended into September. Sunny, clear skies in the fall helped make up for the late start to the season and benefited flavour development in the grapes while cool nights helped retain acidity.

The Pinot Gris grapes were harvested by hand toward the end of September. We utilize the traditional method of hand harvesting because it preserves the integrity of each berry. With the same spirit, the majority of the grapes were gently pressed whole cluster, and the juice transferred via gravity flow into stainless-steel tanks for a temperature-controlled fermentation (8-12 °C). A very small portion was fermented in neutral oak barrels (1.5 %) which underwent malolactic fermentation while the majority of the juice was vinified in stainless-steel tanks. This portion of wine was left in tank on its lees over the winter months (4 months) resulting in added textural notes in the finished wine. Minimal handling and low intervention (bentonite fining and cold stabilization) was used up until bottling occurred in late February and early March.

Cellaring: 1-3 years

Analysis: Alcohol: 13.7% | PH: 3.29 | Titratable acidity: 4.66 g/L