



# Clementine

Pinot Gris 2023

logan



Clementine is a truly orange wine. Grown in the cool-climate of NSW Central Ranges, 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 2023 Clementine Pinot Gris is a lovely sunset orange in colour. It has bright and rich aromas of red apple, wild strawberry, light florals and spice (cinnamon & fennel seed) with stone fruit (peach & yellow plum) and a touch of lemon. The palate has a little tang along with a silky texture and velvety tannins offering structure and length.

## Vineyard

The pinot gris grapes for this dry wine, grown in Mudgee (600m altitude) and Orange (900m altitude), in the NSW Central Ranges were harvested between 11.8° and 12.9° Baumé from the 7<sup>th</sup> March to 14<sup>th</sup> April 2023.

The 2023 growing season was a cool and late ripening one. Strong winter and spring rainfall set the vines up nicely for a mostly dry ripening through summer and autumn. While temperatures were cool it was mostly sunny leading to lovely slow but full ripening, resulting in plenty of varietal flavour, reasonably low alcohols and good acid structure in the wines.

## Winemaking

The grapes were fermented on their skins by wild yeasts in a small concrete open fermenter and plunged during the 7 day ferment. The wine was bottled unfiltered and unfiltered.

## Analysis

Alcohol	12.5 %
Titratible acidity	5.3 g/L
pH	3.43
Residual sugar	0.9 g/L