



# Clementine

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Pinot Gris 2022

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 2022 Clementine Pinot Gris is a lovely sunset orange in colour. It has bright and rich aromas of red apple, wild strawberry, florals (honeysuckle and rose) and spice (cinnamon, ginger & 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 11.9° and 12.9° Baumé from the 25<sup>th</sup> February to 30<sup>th</sup> March 2022.

The 2021 growing season was a tough one in the NSW Central Ranges, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year, due to a hangover from the 2018-2020 drought, snow in November and some large rain events late in the growing season which required us to remove any mould or fungus affected grapes. Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

#### 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	12.0 %
Titratible acidity	6.1 g/L
pH	3.52
Residual sugar	1.3 g/L