

Gibson
family
group



BOSTOCK WINES

Pinot Gris

VINTAGE: 2017

GRAPE(S): Pinot Gris

COUNTRY: New Zealand

APPELLATION: Hawke's Bay

VINEYARD: Vicki's Vineyard

SUGAR: 2 g/L

ACIDITY: pH 3.6

ALCOHOL: 12.9%

STYLE: Crisp and refreshing

FOOD PAIRINGS: Roast turkey, chicken salad, scallops.

THE DOMAINE: John Bostock, the largest organic apple producer in the southern hemisphere has created a winery dedicated to his late wife Vicki. Vicki's commitment to protecting the soils for future generations and her desire for safe, natural foods provided the inspiration for these wines. Located on the east coast of the north island is Hawke's Bay and Bostock Wines. Bostock has 50 hectares of prime viticulture land within the Bridge Pa Triangle containing the oldest soils on the Heretaunga Plains. Hawke's Bay is regarded as the premier growing region of New Zealand and celebrated for its diversity of soils and warm and sunny maritime climate. Sustainability is synonymous with lifestyle and Purity is a way of life...in the soil, in the fruit and in the passion for the land.

VITICULTURE AND VINIFICATION: Organic and sustainable. The late Vicki Bostock loved the land and it was this certain piece of land in particular, which she fell in love with. Vicki's Vineyard runs alongside the Bostock family home at Ngatarawa, positioned centrally within the Bridge Pa Triangle. Hand harvested and cooled overnight before long, gentle whole bunch pressing. Juice settled for 24 hours before fermentation. Left on spent yeast lees for a few months with periodic stirring. Lightly fined and filtered ahead of bottling.

VINTAGE DETAILS: A remarkable season. A moderate spring with low frost risk and generally good flowering leading to an extremely dry and warm summer, recording above average temperatures in January and February before rainy weather came late Feb followed by humid conditions with heavy rainfall from March to May. A challenging vintage with the random rain events that occurred at harvest however the very hot start and middle of the season meant most of the fruit is actually very good. It is a low sugar year but the flavours are definitely there.

TASTING NOTE: Not your typical NZ Pinot Gris. Pear skin, lemon pith, lemon curd and fresh bread. Textural and weighty without sweetness.

PERSONAL NOTES: