WAITAKI VALLEY
WINE OF NEW ZEALAND

PINOT GRIS 2024

BARREL RESERVE



VINTAGE REVIEW

The vintage of 2024 will stand out in the history of Waitaki wines as a landmark season. El Niño, a benevolent force, bestowed its favour upon the Waitaki vineyards, blessing us with a warm dry season. It could almost be likened to the year of the leisurely vintner, as we savoured the gradual accumulation of warmth in the valley, unencumbered by the notorious 5pm 'BBQ' winds that typically sweep the Otago coastline.

This vintage marked the second warmest in the past 15 years, with a remarkable accumulation of 950 growing degree days. Despite a turbulent Spring, characterised by the customary gusts of October and November, the season settled into a tranquil rhythm, gracing us with scarce rainfall henceforth. Harvest commenced a full 10 days earlier than our standard forecast, granting us an extended period for meticulous fruit selection.

TASTING NOTE

Born of a single vineyard, hand harvested and hand pruned, our wines reflect the unique terroir of Waitaki Valley.

This wine displays bright yellow tones with golden hues. On the nose, it reveals tropical fruits of pineapple and guava, complemented by notes of toasted brioche, vanilla bean, cardamom and crystallised ginger. The palate is luxurious and full-bodied, with a lingering finish balanced by a crisp, flinty acidity.

AT THE TABLE Aged cheese, quince and walnuts.

VITICULTURE

Location: Waitaki Valley, North Otago
Climate: Maritime influenced
Clones: 2/15, Barrie, Lincoln Berry Smith
Soils: Limestone based soil spread through river gravels
Vine age: Planted 2005
Vine density: 4,000 / Hectare
Trellis system: Single Guyot Spur Pruned

WINEMAKING

Winemaker: Antony Worch
Harvest date: 25–28th April 2024
Brix: 22.9
Residual sugar: 2 g/L
pH: 3.40
Whole bunch press: 100%
Peak ferm. temp: 18 Degrees Celsius
French oak: 100%
Oak age: Mixed 1–4 year
Time in barrel: 6 Months
Fining: None
Filtering: Sterile
Alcohol: 13.5% Alc
Produced: 510 six-packs
Bottling date: 12th February 2025

jules@qwine.co.nz | +64 21 349 400 | PO Box 147563, Ponsonby Auckland 1144 | qwine.co.nz | © Copyright Q Wine