

Roaring Meg



CENTRAL OTAGO
PINOT GRIS 2023



ALC: 13.5%

T/A: 6.90g/L

PH: 3.24

RESIDUAL SUGAR: 5.60g/L

Visit mtdifficulty.nz for more information.
73 Felton Road, Bannockburn, Central Otago

“AROMATIC NOTES OF JASMINE, BLOSSOM, WHITE PEACH AND PEAR ON THE NOSE. A JUICY AND BALANCED PALATE, WITH FLORAL NOTES, BROWN SPICE, BAKED PEAR AND A CITRUS ACIDITY TO BALANCE THE SWEETNESS ON THE FINISH. AN ELEGANT AND BALANCED COOL CLIMATE PINOT GRIS.”

Greg Lane, Winemaker

CELLARING POTENTIAL

Roaring Meg Pinot Gris is at its best within one to three years of release.

VINTAGE 2023

The 2023 growing season in Central Otago was vastly different to the rest of the country. We came out of a mild, wet winter to a warm and unusually still spring which meant strong shoot growth and fruit set. Post flowering, the summer heat increased, and Cromwell experienced its hottest January on record. We started picking in the middle of March however, a blast of cold weather from the south during the first week of April put a welcome handbrake on ripening which meant the majority of our grapes developed more flavour and tannin ripeness. We finished harvesting in mid-May, making it a longer vintage with excellent quality

VINEYARD

The grapes for this wine come from our Silver Tussock vineyard in the Pisa sub-region as well as our Mansons Farm and Templars Hill vineyards in Bannockburn, Central Otago which are all managed by our viticulture team.

WINEMAKING CONSIDERATIONS

The grapes for this wine come from our vineyards in Central Otago's Cromwell basin. The fruit was harvested throughout March and into April. The fruit was processed swiftly to minimize oxidation, with the juice settled overnight and racked clean the following morning. The wine was fermented cool with aromatic yeast, to help maximise varietal character. We stopped the fermentation in an off-dry style to provide palate weight and texture. The wine is lightly fined with vegan fining agents and is vegan friendly.

VEGAN FRIENDLY

