



BANNOCKBURN
PINOT GRIS 2018



Alc. 14.5% T/A 4.9g/L-1 pH 3.82

Residual Sugar 3.9g/L-1

Visit mtdifficulty.nz for agent and distributor contact details.
73 Felton Road, Bannockburn, Central Otago.

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“ The warmer vintage of 2018 resulted in ripe melon, white fleshed stonefruit, pear and fresh ginger aromatic notes. The palate displays these same characters in abundance focusing on ripe succulent peach and pear notes, while the mid palate is full, creamy and well textured. The wine has a rich, spice infused finish. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Estate Pinot Gris will improve for 3-5 years given optimal vintage and cellaring conditions.

VINTAGE 2018

One for the record books, and a vintage of two halves. There was exceptional warmth from September through to late January, before cooling off through February and Autumn. With the warm start we got underway early; this warm settled weather continued through flowering and fruit set. The potential crop was well set, yet small as a result of the cool December in 2016. The vineyards really started to dry out through December and January, with irrigation struggling. With the arrival of February, temperatures plummeted to below average and rainfall was well above average. These cool and wetter-than-average conditions persisted right through harvest. Disease pressure remained low, even with the elevated rainfall, through the finish of the season. The cool, late Summer / Autumn period enabled berry ripening through a cooler period providing ripe fresh characters.

VINEYARD

The grapes for the wines that carry the Mt Difficulty Bannockburn label are subject to two strict criteria: they are managed by our viticultural team and must be sourced from Bannockburn vineyards - the south side of the Kawarau River in the southern Cromwell basin. Each has a specific terroir, largely influenced by climate, and offers a variety of soil types from open gravels to heavier clays. Mt Difficulty Bannockburn Pinot Gris is blended from seven of our Bannockburn vineyards: Templars Hill, Long Gully, Ferris, and Pipeclay Terrace. Templars Hill, Pipeclay Terrace and Swansong have a combination of heavy Scotland Point clay soils alternating with the drought prone coarse gravel Bannockburn soils. Long Gully consists of Lochar soils, which are well-drained, high pH soils ideally suited to viticulture. Ferris is the result of dune formation from parent material blown across the river from the Cromwell flats. They are very low in both fertility and water holding capacity.

WINEMAKING CONSIDERATIONS

The fruit was hand harvested in top condition from the 13th March through to the 4th April. The fruit was processed in a reductive manner, with the juice settled for a week prior to being racked clean. The wine was fermented with indigenous yeast, the wines were fermented cool to help maximise varietal character. All the components were left on gross yeast lees for four months post fermentation with weekly stirring to help enhance the complexity and textural aspects of the wine. Mt Difficulty Bannockburn Pinot Gris 2018 was bottled in September.