



CENTRAL OTAGO
PINOT GRIS 2018



Alc. 14% T/A 6.3g/L-1 pH 3.49

Residual Sugar 8.5g/L-1

“ This wine displays delicious ripe aromatics showcasing white fleshed stonefruit, melon with a backdrop of red apple blossom. Succulent peach and rock melon introduce the wine, this then leads into a full textured mid palate and a ripe phenolic driven finish, this finish helps balances the wines off-dry style. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Roaring Meg Pinot Gris will improve for 3-5 years given optimal 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 this wine come from Cromwell basin vineyards managed by our viticultural team.

WINEMAKING CONSIDERATIONS

The grapes for this wine come from our vineyards in Central Otago's Cromwell basin. The fruit was harvested early in top condition from the 19th March to the 6th of April. The fruit was processed in a reductive manner, with the juice settled overnight and racked clean the following morning. The wine was fermented cool, to help maximise varietal character. The wine was stop fermented in an off-dry style to provide palate weight and texture. The wine wasn't fined before being filtered and bottled.

Visit mtdifficulty.nz for agent and distributor contact details.

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