

BANNOCKBURN
PINOT GRIS 2019



Alc. 13.7% T/A 5.0gL-1 pH 3.49

Residual Sugar 4.0gL-1

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

 The cooler vintage of 2019 resulted in white jasmine floral notes alongside white fleshed peach, beurre bosc pear and all spice characters. The palate displays these same characters in abundance focusing on ripe succulent peach 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 3-6 years given optimal vintage and cellaring conditions.

VINTAGE 2019

A vintage of variability, contrasts and many different phases of weather through the growing season. A normal to warm start to the season was interrupted by a cold snap and snowfall mid-November. Weather over flowering was patchy, but overall flowering was successful. An oddity during summer this year was warmer nights and cooler days. this gives the appearance of a warmer season than it really was. There was a significant amount of early season rainfall, right through to the end of January. Cool and very dry conditions prevailed through February when verasion occurs slowing that phase of ripening down. The heat and regular rainfall did reappear in March and then finally a very cool and lengthy final ripening phase through April.

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 6th April through to the 24th 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.