



SINGLE VINEYARD MANSONS FARM PINOT GRIS 2006



Alc. 14% T/A 6.4 gL⁻¹ pH 3.25

Residual Sugar 25 gL⁻¹

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

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“ Made in a late harvest style with slightly higher residual sugar (25g^{L-1}), this rich and unctuous wine displays bold citrus and stone fruit aromas. These same fruits explode on the palate with unrestrained enthusiasm, continuing right through the palate. The residual sugar helps to bring richness and balance to the wine without being cloying. This wine will age well, developing some delicious oiliness over time and is well suited to most food types. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mansons Farm Pinot Gris will improve for 5-8 years given optimal vintage and cellaring conditions.

VINEYARDS

The grapes for the wines that carry the Mt Difficulty label are subject to two strict criteria: they are managed under the umbrella of the Mt Difficulty viticultural team and must be sourced from vineyards situated in a very specific area - the South side of the Kawarau River at Bannockburn. Mt Difficulty Single Vineyard wines are even more site specific, created to express the terroir from which they come, and thus Mt Difficulty Mansons Farm Pinot Gris is the essence of the vineyard itself. Mansons Farm is made up of two soil types: fine Bannockburn soil and Molyneux soils. Bannockburn soil is classified as man-made having come about as a result of hydraulic mining and sluicing in the higher ground on the south side of Felton Road. Molyneux soils are gravels formed from schist and greywacke with a thin cover of silt or sand. They are drought-prone and not fertile, but are suitable to deep-rooted crops when managed carefully.

WINEMAKING CONSIDERATIONS

The fruit for this wine came from our Mansons Farm Vineyard; the fruit was left to hang allowing exceptional flavours to develop within the fruit. The fruit was harvested on the 9th May with the picking decision being decided by fruit flavour and concentration alone. The fruit was hand harvested and processed with all care. The juice was racked clean and fermented slowly to retain varietal expression. Chilling and racking the wine stopped the ferment, thus leaving residual sugar with the aim of providing balance and richness to the wine.