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## SINGLE VINEYARD MANSONS FARM PINOT GRIS 2012



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Alc. 12.5% T/A 6.8 g/L-1 pH 3.6

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Residual Sugar 104 g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“Made in a late harvest style with residual sugar of 104g/L-1, this rich & 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.”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

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

### VINTAGE 2012

After the ideal dry winter and a cool wet early spring, the only significant blemish on the 2012 vintage was the advection frost that hit our higher elevation Lowburn blocks in early November and dramatically impacted their crop levels. However, the season from that point on was nigh on a perfect cool season. Later in summer is traditionally our warmest period, but this year the extreme heat happened through Christmas and January, and then the weather cooled to merely 'pleasantly warm'. It was dry for the most part; interspersed with short rain events happening at times where the moisture posed little threat. Early autumn was not looking auspicious with cooler temperatures and more rainfall than normal when a fantastic Indian summer finished the season off beautifully. Harvest came in two weeks later than usual due to the cooler overall temperatures, which brought a focused flavour profile with good natural acidity levels. It was a normal yielding year, and we have some very interesting wines in the cellar.

### 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

We only make this wine in exceptional seasons and 2012 was one of these; the wet spell in mid March brought some botrytis, adding complexity to the ripe fruit. The fruit was harvested mid April, 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, leaving residual sugar to provide balance and richness to the wine.