



BANNOCKBURN PINOT GRIS 2009



Alc. 14% T/A 6.6 gL-1 pH 3.46

Residual Sugar 4.3 gL-1

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73 Felton Road, Bannockburn, Central Otago.

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“ The cool vintage of 2009 has resulted in aromas of nectarine and peach blossom mingled with Bon Chretien pear. The palate displays luscious fruit in the same vein, while the mid palate is full, creamy and well textured. The wine has a rich, mineral, stone fruit driven finish. ”

Matt Dicey, Winemaker

CELLARING POTENTIAL

Mt Difficulty Estate Pinot Gris will improve for 4-8 years given optimal vintage and cellaring conditions.

VINTAGE 2009

2009 was a vintage with excellent flavour definition – intense cool varietal flavours were evident in all the wines, with excellent concentration and typically high acidity providing lovely focus on the finish. A cooler vintage; the volume of the 2009 harvest was down 15% on average. Climatically there was a good start to the season, but December was slightly wetter than usual which impacted negatively on bunch numbers. A typically turbulent January was followed by a cooler and wet February which slowed down vine growth. Good canopy management was essential, with canopies left as open as possible to minimise the detrimental effects of the weather. Central Otago provided its usual long, fine, warm autumn but a week into vintage a very cold spell brought on a cold response in our vines. This hurried the ripening process considerably, shortening and intensifying the season.

VINEYARDS

The grapes for the wines that carry the Mt Difficulty Estate 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. Each has a specific terroir, largely influenced by climate, and offers a variety of soil types from open gravels to heavier clays. Mt Difficulty Estate Pinot Gris is blended from five of our Bannockburn vineyards: Templars Hill, Long Gully, Bannockburn Bay, Ferris and Lytefoot. Templars Hill and Lytefoot 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 and Bannockburn Bay are 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 11th to the 22nd 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. All the components were left on gross yeast lees for four months post fermentation with weekly stirring. This was used to help enhance the complexity and textural aspects of this Pinot Gris.