



BANNOCKBURN PINOT GRIS 2010



Alc. 14.5% T/A 6 g/L-1 pH 3.4

Residual Sugar 5.4 g/L-1

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

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“ The warm vintage of 2010 has resulted in aromas of white peach and peach blossom mingled with Bosc 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, minerally, 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 2010

2010 was a vintage of powerful concentration, characterised by excellent varietal definition in the white wines and lovely crisp acidities.

It was an odd-ball vintage with warm conditions being over-ruled by ongoing winds and rapidly changing weather systems. Low initial bunch numbers coupled with the climatic variability lead to yields being down by about 12% on average. A fantastic autumn helped bring the grapes through their last phase of ripening beautifully. Harvest was the latest we have ever experienced with first fruit not being picked till the 8th April. The blocks which are typically early were late, whilst our later blocks were harvested about their normal timeframe, this led to a very condensed compacted busy vintage.

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 12th to the 20th 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. Our 2010 Pinot Gris was bottled in late October.