



BANNOCKBURN PINOT GRIS 2013



Alc. 14.5% T/A 6.6 g/L-1 pH 3.4

Residual Sugar 4.5 g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“ The warm vintage of 2013 has resulted in aromas of white peach and pear blossom mingled with underlying crisp red apple notes. The palate displays 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 3-5 years given optimal vintage and cellaring conditions.

VINTAGE 2013

The growing season in 2013 kicked off with a cool spring. Frosts in early November reduced production from Station Block, at the top of the Cromwell basin, but Bannockburn was untouched. Although the cool spring continued after that, temperatures warmed just before Christmas in time to make for a very successful flowering. January was cooler and wetter than average and then February onwards was very warm and dry. We experienced a protracted veraison (the point at which the grapes stop growing and start to ripen, characterised by colour change) leading to increased variability in ripeness. To counter this we introduced a late colour thin to ensure fruit arrived in optimal condition at harvest. Early autumn returned to more classic settled Central autumnal conditions, and harvest started on the 3rd of April, continuing through until the 3rd of May. It was a normal yielding year, with nice focused acidity and interesting flavour profiles reflecting, to some degree, the variability of the season.

VINEYARDS

The grapes for the wines that carry the Mt Difficulty Bannockburn Estate 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 Estate Pinot Gris is blended from seven of our Bannockburn vineyards: Templars Hill, Long Gully, Bannockburn Bay, Ferris, Lytefoot, Swansong and Pipeclay Terrace. Templars Hill, Pipeclay Terrace, Swansong 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 8th to the 26th 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 to help enhance the complexity and textural aspects of the wine. Mt Difficulty Bannockburn Estate Pinot Gris 2013 was bottled in late September.