



BANNOCKBURN PINOT GRIS 2014



Alc. 14% T/A 5.6 gL-1 pH 3.36

Residual Sugar 5 gL-1

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73 Felton Road, Bannockburn, Central Otago.

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“ The cooler vintage of 2014 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 2014

A very mild winter with decent levels of soil moisture kicked the growing season off early. Spring was magnificent with very few winds and no significant frost events. The low level of wind followed by a warm November meant that vines got off to a fantastic start. December was initially warm and settled and this led to a compact and successful flowering. Immediately following flowering the weather turned and we had a protracted cold wet period which went through the end of December and the whole of January. February arrived and so too did the heat and a nice dry spell. March brought more of the same and the season finished with a warm flourish in April. Interestingly, even though the season finished with a warm flourish, sugar accumulation slowed and we picked at some of our lowest sugar levels ever. There was a degree of variation in berry ripeness led by the slow veraison and slightly larger than normal crop levels. The white wines have great purity and aromatic intensity, the latter often the hallmark of a cooler vintage.

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, Swansong and Pipeclay Terrace. Templars Hill, Pipeclay Terrace and Swansong 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 27th March to the 16th 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 five months post fermentation with weekly stirring to help enhance the complexity and textural aspects of the wine. Mt Difficulty Bannockburn Estate Pinot Gris 2014 was bottled in October.