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## BANNOCKBURN PINOT GRIS 2015



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Alc. 14.5% T/A 5.1 gL<sup>-1</sup> pH 3.46

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Residual Sugar 3 gL<sup>-1</sup>

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“ The slightly warmer vintage of 2015 has resulted in ripe stonefruit blossom, peach, tangerine notes mingled together with underlying pear notes. The palate displays these same characters in abundance focusing on 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 2015

The beginning of spring bloomed dry and cool with low soil moisture coming into the season, November was characterised by much cooler than normal temperatures. The vines got away to a reasonably slow start. December was warm and remarkably settled leading to a compact and successful flowering. The warm settled spell continued right through January. February arrived and whilst warm was unusually damp, with much higher than average rainfall. March dried the vineyards out and the season finished with a warm flourish in April. We again started harvesting with lower sugars than typical at nice ripe flavours. The harvest was very compact; everything being harvested over a 21 day period.

### 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 8th – 28th April. The fruit was processed in a reductive manner, with the juice settled overnight and racked clean. The wine was partially fermented with indigenous yeast, utilising cultured yeast to help finish the ferments, the wines were 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 2015 was bottled in October.