



BANNOCKBURN  
PINOT GRIS 2020



Alc. 14.2% T/A 6.40g/L-1 pH 3.41

Residual Sugar 2.60g/L-1

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73 Felton Road, Bannockburn, Central Otago.

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“A vintage of variability led to a yellow fleshed peach aromas with a touch of pear and a backdrop of white jasmine blossom. The palate displays these same characters in abundance focusing more on succulent white peach notes, while the mid palate is full, creamy and well textured. The wine has a pithy, stonefruit focused finish.”

*Matt Dicey, Winemaker*

#### CELLARING POTENTIAL

Mt Difficulty Estate Pinot Gris will improve for 3-6 years given optimal vintage and cellaring conditions.

#### VINTAGE 2020

A wet, cold and windy spring introduced our growing season. These conditions continued through our key flowering and fruit set periods in October and December - impacting our potential yields for the season. Disturbed weather patterns continued right through January, and whilst the weather settled in February it was not its usual scorching self. We experienced cool periods through both veraison and ripening; delaying and then slowing down our harvest. Even with all that fruit condition was superb with no disease pressure, and the small berries were bursting with flavour.

#### VINEYARD

The grapes for the wines that carry the Mt Difficulty Bannockburn 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 Pinot Gris is blended from seven of our Bannockburn vineyards: Templars Hill, Long Gully, Ferris, 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 is 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 7th of April through to the 30th of April. The fruit was processed in a reductive manner, with the juice settled for a week prior to being racked clean. This gave us time to brew an indigenous starter culture. The wine was fermented cool with indigenous yeast, 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.