



BANNOCKBURN PINOT GRIS 2021



Alc. 14% T/A 5.3g/L pH 3.48

Residual Sugar 3g/L

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

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" AROMAS OF NASHI PEAR, WHITE PEACH AND JASMINE FLORALS COMBINE TOGETHER WITH COMPLEX SAVOURY NOTES ON THE NOSE. FLOWING THROUGH TO THE PALATE FLAVOURS OF RIPE PEAR AND STONEFRUIT WITH A WEIGHTY AND CREAMY FINISH. THE COOL CLIMATE TO WHICH THIS WINE COMES FROM SHINES THROUGH WITH ITS MINERAL EDGE ON THE FINISH. "

Greg Lane, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2021

The 2021 growing season was a return to the enviable, lower stress conditions that Central Otago is famous for. We started with a warm spring, which gave the vines a good start. January was cooler and wetter, which replenished the soils and slowed growth, giving small, intensely flavoured grapes. By the time the beginning of harvest rolled around, we were just ahead of our long term average in terms of rate of ripening, and with fruit in fantastic condition. Yields were thankfully back to average in most areas, with only Bannockburn cropping slightly lower. This has given wines with excellent flavour and structure.

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 25th March through to the 29th 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. This wine is vegan friendly.