



## BANNOCKBURN PINOT GRIS 2022



ALC: 14%  
T/A: 4.7g/L  
PH: 3.58  
RESIDUAL SUGAR: 4.10g/L

Visit [mtdifficulty.nz](http://mtdifficulty.nz) for more information.  
73 Felton Road, Bannockburn, Central Otago

“A POWERFUL STYLE OF PINOT GRIS THAT IS FULL OF FLAVOUR AND TEXTURE. RICH, SUCCULENT AND RIPE YELLOW PEACH AND NECTARINE ON THE NOSE OVERLAID WITH CITRUS AND JASMINE FLORALS. THE PALATE HAS A CREAMY, MOUTH FILLING TEXTURE AND FINISHES LONG WITH A MINERAL EDGE TO FINISH.”

Greg Lane, Winemaker

### CELLARING POTENTIAL

Mt Difficulty Pinot Gris will improve for 1-3 years given optimal cellaring conditions.

### VINTAGE 2022

The 2022 season swung the pendulum again for Central Otago. This season was characterised by a very warm summer, punctuated by vital rain events, culminating in a bumper crop that was harvested 1-2 weeks ahead of long term average. The benign, warm flowering conditions in December resulted in excellent fruit set and healthy canopies that galloped through a dry January. They were replenished by rain in February before harvest began in mid-March and was wrapped up by mid-April.

### 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 several of our Bannockburn vineyards: Templars Hill, Station Block, Ferris, and Bannockburn Bay. Templars Hill, Station Block and Bannockburn Bay have a combination of heavy Scotland Point clay soils alternating with drought-prone coarse gravel Bannockburn soils. 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 and was crushed and pressed after minimal skin contact, once it arrived in the winery. The juice was then racked to another tank for wild fermentation which was carried out at warmer temperatures to enhance the rich textural characters of Central Otago Pinot Gris. The wine was then left un sulphured on its lees for 5 months before blending and bottling in late October.

VEGAN FRIENDLY