



BANNOCKBURN PINOT GRIS 2023



ALC: 14%
T/A: 5.20g/L
PH: 3.59
RESIDUAL SUGAR: 3.99g/L

Visit mtdifficulty.nz for more information.
73 Felton Road, Bannockburn, Central Otago

“A RICH AND TEXTURAL PINOT GRIS. EXOTIC AROMATICS OF JASMINE, RED DELICIOUS AND SPICED BAKED PEAR. ON THE PALATE STONE FRUIT, RIPE CITRUS FLAVOURS AND A HINT OF WHITE FLORAL CHARACTERS BEFORE A CRISP FINISH. THIS WINE CELEBRATES THE ABILITY OF BANNOCKBURN PINOT GRIS TO HAVE BOTH WEIGHT AND FRESHNESS. ”

Greg Lane, Winemaker

CELLARING POTENTIAL

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

VINTAGE 2023

The 2023 growing season in Central Otago was vastly different to the rest of the country. We came out of a mild, wet winter to a warm and unusually still spring which meant strong shoot growth and fruit set. Post flowering, the summer heat increased, and Cromwell experienced it's hottest January on record. We started picking in the middle of March however, a blast of cold weather from the south during the first week of April put a welcome handbrake on ripening which meant the majority of our grapes developed more flavour and tannin ripeness. We finished harvesting in mid-May, making it a longer vintage with excellent quality

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.

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