

## Mt Difficulty Pinot Gris 2007

The warm dry vintage of 2007 has resulted in aromas of white peach and nectarine. The palate displays luscious fruit in the same vein, while the mid palate is full, creamy and well textured. The wine has a rich grapefruit driven finish.

### Winemaking Considerations

The grapes for this wine come from four of our Bannockburn vineyards; Templars Hill, Long Gully, Bannockburn Bay and Ferris. The fruit was hand harvested in top condition from the 5<sup>th</sup> April to the 4<sup>th</sup> of May: it was harvested at 23.3-24.4<sup>0</sup>Brix, ~3.2pH with an acidity ranging from 7.8-8.5gL<sup>-1</sup>. The fruit was processed in a reductive manner, with the juice settled overnight and racked slightly cloudy the following morning. The wine was fermented cool, to help maximise varietal character. All the components were left on gross yeast lees for three months post fermentation with weekly stirring. These techniques were used to help enhance the complexity and textural aspects of the wine.

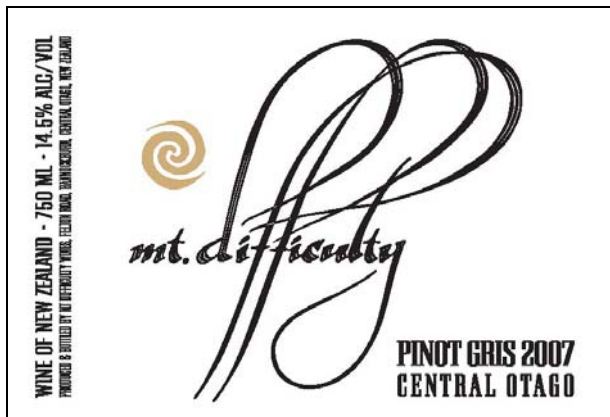
Alc: 14.5%

Tit. Acidity: 7.2 gL<sup>-1</sup>

pH: 3.33

Residual Sugar: 4gL<sup>-1</sup>

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