



## BANNOCKBURN

PINOT GRIS 2016



Alc. 14.5% T/A 5.3 g/L-1 pH 3.46

Residual Sugar 5 g/L-1

Visit [mtdifficulty.co.nz](http://mtdifficulty.co.nz) for agent and distributor contact details.

73 Felton Road, Bannockburn, Central Otago.

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“ The slightly warmer vintage of 2016 resulted in ripe white peach and nectarine notes mingled with white blossom. The palate displays these same characters in abundance focusing on ripe succulent peach notes, while the mid palate is full, creamy and well textured. The wine has a rich, spice infused finish. ”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

Mt Difficulty Estate Pinot Gris will improve for 3-5 years given optimal vintage and cellaring conditions.

### VINTAGE 2016

Our winter was dry so we came into the season with low soil moisture, October was significantly warmer than average leading to early bud burst, November carried this warm dry start on and whilst we had a small amount of rainfall leading into December it too was largely drier than normal. This led to an early and successful flowering. January was unseasonably changeable, whilst we had some rain it was the wind and changeability that really influenced growing conditions, delaying the onset of veraison. February cracked on with some super warm and mostly dry conditions outside of one large rainfall event late in the month. March was again unseasonably changeable and overcast with small rain events occurring through the month. Finally, the sun returned in April, along with more settled, warm weather. The variability and overcast days delayed the onset of picking. The vintage was very compact; with everything being harvested over a 24 day period.

### VINEYARD

The grapes for the wines that carry the Mt Difficulty Bannockburn Estate 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, Bannockburn Bay, Ferris, Swansong 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 and Bannockburn Bay are 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 5th – 18th April. The fruit was processed in a reductive manner, with the juice settled for a week prior to being racked clean. The wine was partially fermented with indigenous yeast, utilising cultured yeast to help finish the ferments, the wines were fermented cool 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. Mt Difficulty Bannockburn Pinot Gris 2015 was bottled in September.