

Mt Difficulty Pinot Gris 2005

The very low yields of 2005 have resulted in heady aromas of 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 14th to the 26th of April: it was harvested at 22.5-23.8^oBrix, ~3.3pH with an acidity ranging from 7.9-9.5gL⁻¹. 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. These techniques were used to help enhance the complexity and textural aspects of the wine. The wine is unfinned.

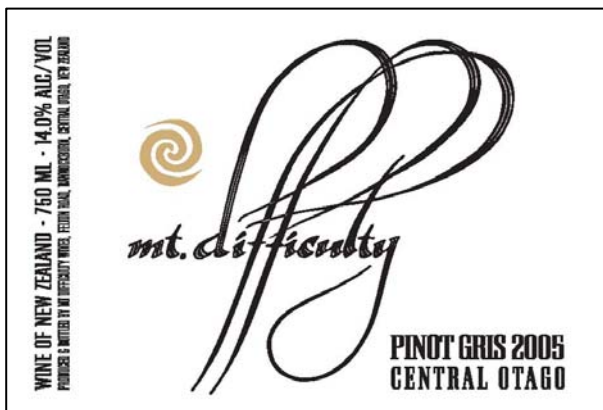
Alc: 14.0%

Tit. Acidity: 7.3gL⁻¹

pH: 3.38

Residual Sugar: 7gL⁻¹

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