

## Mt Difficulty Pinot Gris 2008

The warm dry vintage of 2008 has resulted in aromas of white peach blossom mingled with Bon Chretien pear. The palate displays luscious fruit in the same vein, while the mid palate is full, creamy and well textured. The wine has a rich minerally, stonefruit driven finish.

### Winemaking Considerations

The grapes for this wine come from five of our Bannockburn vineyards; Templars Hill, Long Gully, Bannockburn Bay, Ferris and Lytefoot. The fruit was hand harvested in top condition from the 30<sup>th</sup> March to the 12<sup>th</sup> of April: it was harvested at 23.6-23.9<sup>o</sup> Brix, ~3.3pH, with an acidity ranging from 7.0-7.5gL<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.

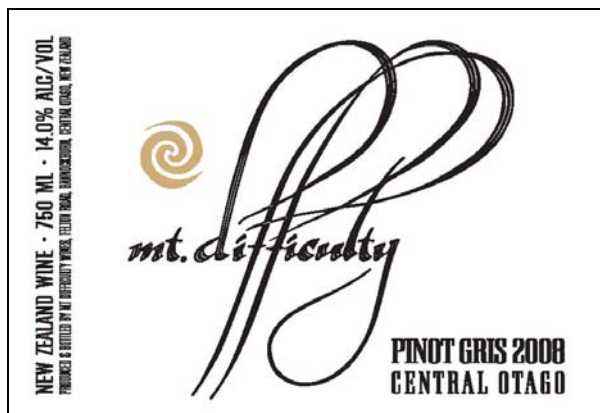
Alc: 14.5%

Tit. Acidity: 6.1 gL<sup>-1</sup>

pH: 3.25

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

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